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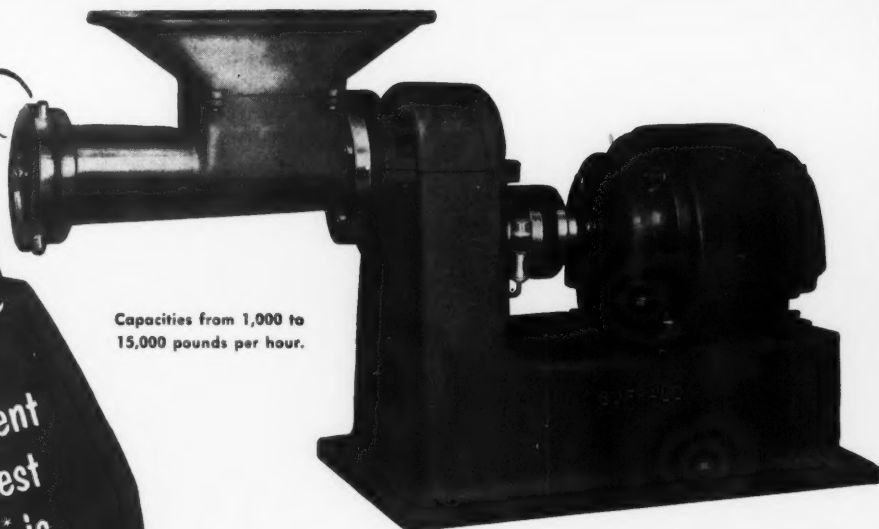
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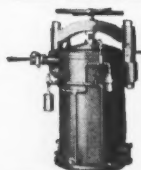
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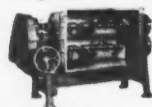
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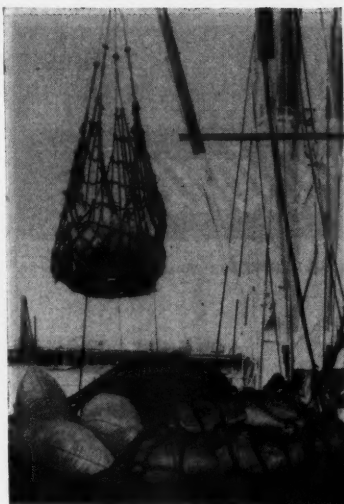
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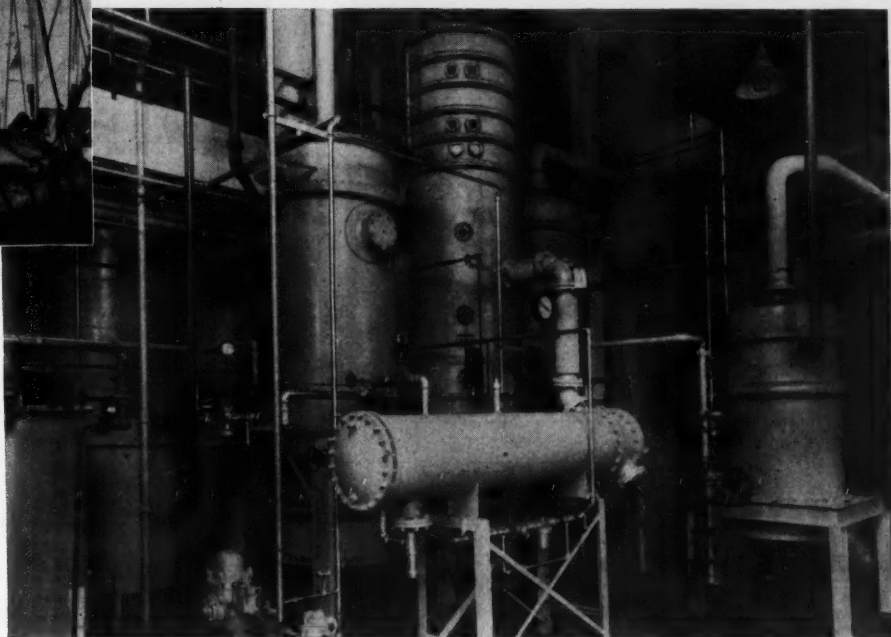
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How to Pay a Lot for Nothing

SADDLING the trade in livestock with a needless law at an unnecessary expense appears to be about the height of legislative folly.

Yet the proposal calling for the compulsory bonding of meat packers in their livestock buying—as embodied in U. S. Senate bill 2404—is designed to furnish a protection that has never been needed at a cost that might exceed \$750,000 annually.

There have been people who sold wooden nutmegs to consumers; let's protect the housewives against such rascals. There have been blue-sky artists who have peddled nebulous gold mines and oil wells to doctors, lawyers, ministers and meat packers; let's keep our finger on such gentry. There have been enterprisers who took goods on consignment, sold them and decamped with the proceeds; let's protect owners against such knavery.

But why, oh why, should the meat packing industry and individual companies in it, who have never defaulted on their obligations to livestock producers or their agents, and who seldom require more than a few hours credit on their purchases, suddenly be asked to furnish bond to guarantee performance?

Year after year, American meat packers have bought millions of dollars worth of livestock each day from thousands of producers; by the following day those producers could hear the comforting rustle of greenbacks or a check representing the proceeds of their sale. Far greater values have changed hands regularly on what is essentially a "cash-on-the-barrelhead" basis than in any other business. Whatever the other hazards of agriculture, meat animals have always possessed almost as good liquidity as dollar bills.

Have American packers become "dead-beats," or are they likely to become so? Is there some "damned spot" of credit failure that stains their businesslike relationship with producers?

No records have been produced which even hint of such a situation.

You can buy insurance, or obtain some form of security, against almost any risk. However, when experience has shown the hazard to be infinitesimal, it is scarcely good business to pay a premium in dollars and time and trouble for the protection.

Someone must pay for economic boondoggling of this type. The cost would eventually come off the price the producer obtained for his livestock, or would be added to the consumer's meat bill. In any case it would increase the processing and marketing margin between what the producer receives and the consumer pays.

Not the least objectionable part of the bill is the subterfuge by which it would attempt to bring the meat packer under the classification of "dealer." This "mixing" was rejected by Congress when the Packers and Stock Yards Act was written and has also been spurned by the federal courts.

Packers should be regulated as packers and not as "dealers" or other marketing agencies.



DR. J. R. PICKARD, general manager, Livestock Conservation, Inc., delivers progress report. Seated are: D. P. Mossberg, regional manager,

St. Paul; Mike O'Connell, assistant general manager; J. C. Rosse, regional manager, Omaha-Denver, and R. L. Cuff, manager, Kansas City.

Your Stake in Livestock Losses

Conservation group makes progress but needs greater support
to accomplish its tremendous industry-wide task.

"HANDLE With Care" must become an operational procedure for the entire livestock industry before the staggering livestock losses suffered through mishandling and disease can be reduced to a minimum. How losses affect the meat packing industry directly and how they can be reduced were pinpointed at the annual Livestock Conservation, Inc., meeting held in Chicago recently.

On any day that he may elect, the meat packer can see in his carcass coolers the visible proof that mishandling of livestock costs money in terms of otherwise sound product which must be trimmed and tanked or downgraded. The enormous complexity of this problem can be better understood in the light of the mechanics of livestock handling from the feed lot to the packer.

There are some 5,000,000 feedlots in the country readying livestock for the market at some 330 stockyards operating under the Packers and Stockyards Act and 2,000 other auction markets. To move at once the some odd 96,000,000 head of livestock slaughtered in 1953 by approximately 4,000 meat packing plants would require over 2,120,000 livestock truck vans or railroad stock cars each 36 ft. long

Staggering as it is, the bruise prob-

lem can be solved by joint effort of all segments of the livestock industry. Moreover, in specific markets and with specific problems marked progress has been made within the past year. A concerted program has reduced the extent of bruise loss, and equally important, has alerted more people in the livestock industries to the major losses sustained by mishandling.

Mike O'Connell, assistant general manager, Livestock Conservation, Inc., Chicago, told the gathering that the number of meat packers at the end of the year reporting hog bruise losses numbered 65, an increase of 30 per cent from the total reporting when the program started in 1951. Packing plants reporting on cattle bruise losses increased 23.9 per cent and now number 57. For the purposes of the report, the co-operating meat packers maintained and submitted to LC a detailed tabulation on the bruise losses suffered on one day's kill per month. Table II, page 12, summarizes these reports by the month.

The percentage of bruised animals in the 98,291 cattle slaughtered ran 7 per cent, costing the packer 42c for each head slaughtered and \$5.95 for each head bruised. With the 311,239 hogs slaughtered, the bruise percentage ran 7.09 per cent, costing 10c for each



"Intelligent buying can cut bruise losses," Frank Staedtler of Armour tells audience.

head slaughtered and \$1.35 for each head bruised.

Compared with the cumulative bruise loss record kept since October, 1951, the 1953 cattle bruising percentage and costs were higher than the average; the average cattle bruise percentage since October, 1951, covering 219,271 head slaughtered, was 6.70 per cent, with a 40c loss per head slaughtered and \$5.88 loss per head bruised.

TABLE 1
BRUISE LOSS COMPARISONS AT TERMINAL
MARKETS FOR 1953

HOGS

Market	Total Slaughtered	Number Bruised	Percent Bruised	Total Loss	Loss/Head Slaughtered	Loss/Head Bruised
A	12,431	431	3.47	\$ 435.25	\$0.04	\$1.01
B	611	76	12.43	74.28	0.12	0.98
C	12,496	100	0.08	67.09	0.01	0.67
D	33,536	1,317	3.93	2,109.65	0.06	1.60
E	18,586	1,357	7.25	2,364.75	0.13	1.01
F	22,044	1,084	4.92	1,337.03	0.06	1.23
G	12,821	1,383	10.79	1,811.49	0.92	8.54
H	54,398	2,206	4.06	9,285.84	0.04	4.21
Totals	166,926	7,954	4.76	\$17,485.38	\$0.10	\$2.20

CATTLE

Market	Total Slaughtered	Number Bruised	Percent Bruised	Total Loss	Loss/Head Slaughtered	Loss/Head Bruised
I	4,615	218	4.72	\$ 2,080.97	\$0.45	\$ 9.54
A	2,573	164	6.37	1,449.55	0.56	8.84
J	8,228	160	1.94	2,899.60	0.35	18.12
B	264	13	4.88	64.90	0.25	4.99
C	3,127	128	4.09	772.50	0.25	6.04
D	20,167	727	3.60	4,505.20	0.22	6.20
E	1,105	510	46.15	153.50	0.14	0.30
F	6,499	419	6.45	5,340.00	0.81	12.74
G	3,848	270	7.02	4,010.42	1.04	14.85
H	12,703	464	3.65	1,844.41	0.15	3.97
Totals	63,129	3,073	4.87	\$23,121.05	\$0.37	\$ 7.52



"Stockyards are improving handling facilities to cut bruise losses," A. Z. Baker states.

The hog bruise percentage at 8.13 for the cumulative period was slightly higher than for 1953; however, the loss per head slaughtered at 8c and the loss per head bruised at 99c were lower in the cumulative period than the loss in 1953.

Table I summarizes packer bruise loss in relation to terminal markets, showing the vast spread between different major markets. In hogs, market C had a loss per head slaughtered of 1c and loss per head bruised of 67c, while market G had a 92c loss per head slaughtered and \$8.54 per head bruised. In a like manner the high and low spread in cattle bruise losses between market G and market E ran \$1.04 to 14c

loss per head slaughtered and \$14.85 to 30c loss per head bruised. Even here, market J had apparently a much severer bruising per animal as its loss per head bruised ran \$18.12. At today's live market, the high loss in each case would buy about 30 lbs. of butcher type hog and 75 lbs. of choice steer.

There also was an appreciable spread between the high and low losses sustained at Interior Markets reporting to LC. With hogs the low cost per bruised animal was 66c and the high \$1.21, while with cattle the spread ranged from 43c to \$8.29.

Clearly, a difference in handling results in a difference in the bruise losses absorbed by the meat packer. The collection of statistical data, O'Connell stated, defines the areas in which collective action is needed by all segments of the livestock industry. For example losses could be curbed during the heavy runs when greater pressure is needed to get animals moving and during the summer months when heat and dust in livestock alleys requires greater educational and supervisory efforts to stem bruise losses.

Frank Staedtler, supervisor of live cattle handling, Armour and Company, Chicago, said the extent of economic loss suffered through mishandling is frequently unknown and, consequently, unappreciated. At the Armour plants, educational effort is conducted by bruise committees which train company employees who handle the livestock from pens to plant. These committees have found the other segments of industry more than willing to cooperate and,

where cooperation is lacking there is a simple remedy—refusal to purchase at the non-cooperative market. Like magic, this procedure secured necessary remedial measures at a western and Ohio auction market.

When Staedtler visits an Armour plant to investigate instances of high bruise losses, he starts in the beef cooler where the extent, type and location of the bruises can be determined. While the age of a bruise cannot be dated exactly, in general the following criteria apply: A red and bloody bruise is inflicted within an hour or less before slaughter. Black bruises probably are 24 hours old. Bruises from 24 to 48 hours old begin to show a watery condition, while those which are three days or older have a rusty orange color and have a soapy feel, indicative of the normal healing process. The age of the bruise helps to locate the area of trouble. Staedtler progressively traces the flow of cattle from the kill floor to the holding pens looking for causes of bruising.

Causes Hard to Pinpoint

With the vast number of units handling livestock from the numerous feed lots, commission firms, stockyards and auction markets, it is difficult to pinpoint causes. Adding to this difficulty is the fact that about 20 per cent of cattle, 53 per cent of hogs and 23 per cent of sheep are handled at outlets other than the large terminal markets.

In one instance for specific comparison, feedlot mates were shipped by truck to a river market. One lot was slaughtered at the river market and had bruise losses on seven head or 18.92 per cent of the cattle. The other lot was transhipped to New York, subjected to longer rail and truck shipments, and yet had only one head bruised. Obviously, conditions at the river market warranted investigation.

With truck transporting, which accounts for the bulk of livestock received at the various yards, the most frequent cause contributing to bruising is a bedding consisting only of straw without cinders, sand or gravel to give livestock the necessary protection against slipping, Staedtler said.

Livestock buyers can do much to lessen the losses of livestock. By their example they can set the pattern for handling within the market and pen areas. By watching for the tell tale signs of diseases they can lower the loss taken through federal post mortem inspections which in 1953 numbered 71,158 head of cattle.

Symptoms of diseased animals are dry muzzle, dry or rough hair, sluggish and haggard appearance, staggering gait, forelegs far apart, discharge from nostrals, ear droop, enlarged jugular vein, indifference to surroundings, eyes sunken and dull, low hanging head, swelling in the brisket, caked and hard udder and swollen joints.

The need for recognizing these tell

TABLE 2
MONTHLY CATTLE REPORT, 1953

Month	Total Slaughtered	Number Bruised	Percent Bruised	Total Loss	Loss/Head Slaughtered	Loss/Head Bruised
January	4,664	208	4.46	\$ 1,209.47	\$0.26	\$ 5.81
February	4,625	276	5.97	1,015.89	0.22	3.68
March	7,775	341	4.39	2,852.83	0.37	8.36
April	5,931	281	4.74	1,660.63	0.28	5.91
May	4,097	187	4.56	925.03	0.23	4.95
June	4,517	148	3.28	1,586.78	0.35	10.72
July	7,828	542	6.80	3,343.85	0.34	6.17
August	9,959	833	8.36	4,254.90	0.43	5.11
September	11,851	1,000	8.44	5,370.93	0.45	5.37
October	11,500	820	7.13	6,312.05	0.55	7.70
November	12,751	1,064	8.34	7,500.40	0.59	7.05
December	12,793	1,184	9.26	4,948.51	0.39	4.18
Totals	98,291	6,884	7.00	\$40,981.27	\$0.42	\$ 5.95

MONTHLY HOG REPORT, 1953

Month	Total Slaughtered	Number Bruised	Percent Bruised	Total Loss	Loss/Head Slaughtered	Loss/Head Bruised
January	20,784	1,251	6.02	\$ 1,150.98	\$0.06	\$0.92
February	19,078	930	4.87	1,052.93	0.06	1.13
March	21,415	1,182	5.52	1,037.25	0.05	0.88
April	22,658	1,504	6.64	1,470.94	0.06	0.98
May	12,351	705	5.71	2,170.74	0.18	0.37
June	16,410	1,277	7.78	2,432.09	0.15	1.90
July	16,539	2,272	15.73	4,315.43	0.26	1.90
August	23,712	3,746	15.80	4,477.51	0.19	1.20
September	27,666	2,499	9.03	3,130.21	0.11	1.25
October	38,838	2,629	6.77	2,669.07	0.07	1.02
November	53,118	3,072	5.78	3,734.86	0.07	1.22
December	38,670	1,964	5.08	3,422.60	0.09	1.74
Totals	311,239	23,031	7.09	\$31,064.61	\$0.10	\$1.35

tale symptoms is apparent. Epithelioma or cancer of the eye, for example, alone accounted for 4,402 head of cattle or 5.94 per cent of the total condemned by post mortem inspection. This is one loss the packer should not have suffered, Staedtler said, as it can be detected easily by the buyer.

The titanic loss inflicted by disease upon the livestock industries both at the farm and the packing plant is not fully appreciated, according to Dr. J. R. Pickard, general manager, Livestock Conservation, Inc. Conservatively valued, the animals condemned at federally inspected plants would be worth between \$14,500,000 and \$16,500,000. The farm level disease loss in a typical state like Arkansas is estimated at \$500 per farm per year.

While great progress has been made in lowering the incidence of tuberculosis retention among hogs and cattle, shown in Chart II, page 15, retention of carcasses for tuberculosis is high in certain areas as seen in Chart I. The program conducted by LC and its predecessor organization has reduced the average in hogs from 12.4 per cent in 1921 at the start of the program to 4.3 per cent in 1953. The largest single source of hog tuberculosis is poultry. Farmers should be urged to dispose of old hens and maintain all pullet flocks. Real progress has been made in the reduction of tuberculosis in cattle as evidenced by the Chart which shows a rate of 0.0092 for 1953.

The extent and the scope of LC's

effort at livestock loss prevention is somewhat hampered by the lack of funds which frequently compel retrenchments even when the projects are known to be worthy of support. Dr. Pickard said. For example the bruise prevention kits are distributed on a cost basis, even through under a controlled free distribution they quickly could repay their cost, he asserted.

J. C. Rosse, regional manager of the Omaha-Denver office, LC, said a last minute case history prevented him from

assembling his notes into a formal paper. The day before the meeting, he got a call from the Omaha Union Stock Yards to come and inspect a new load. The load was a sight to behold, Rosse said. Six 440-lb. sows were shipped in a partitionless truck with two horned cows. Following this graphic example of careless handling through the kill and chill coolers, Rosse reported that 110 lbs. of meat had to be trimmed and tanked from the six dressed hog carcasses.

Nine plants in the regional office's area are cooperating in gathering statistical data on dressed beef bruise losses.

In a 15-day slaughter test in reporting plants, 4,260 head of cattle had a total bruise loss equivalent in weight to seven head. The equivalent of two more heads were tanked from trimmings resulting from downgraded primal cuts.

Beef Livers a Big Problem

In 1953 over 1,000,000 beef livers were condemned in federally inspected plants. Abscesses of the liver accounted for 53 per cent of this total. At the Denver market area which has an abcessed liver condemnation ratio of about 23 per cent as against the national average of 6 to 8 per cent, Dr. Rue Jensen, School of Veterinary Medicine, Colorado A & M College, under the sponsorship of LC and the local packers, is conducting a study to determine the causative factors. Dr. Pickard reported on the studies made by Dr. Jensen in 1953.

From these tests the conclusion is drawn that cattle can develop abcessed livers from a too rapid shift from roughage to concentrated grain feeds. The test animals were placed on full concentrated grain feeds at the end of 12 days and 30 days. Those on full grain at the end of 12 days had a significantly higher evidence of abcessed liv-



LIVESTOCK CONSERVATION goes on the air. Dr. Fred O'Flaherty, LC president, is interviewed by Maynard Bertsch over WLS radio station at Chicago. Others waiting to tell views to vast farmer radio audience are Fred Hatch, president, Livestock Exchange, Chicago; Tom Glaze, head, Agricultural Research department, Swift & Company; John C. Macfarlane, director of LC, Boston, and Dr. D. C. Boughton, technical advisor, Animal Industry Products, E. I. du Pont de Nemours & Co.

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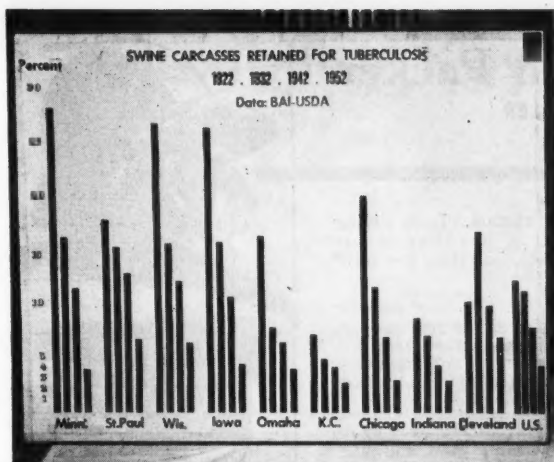


CHART 1

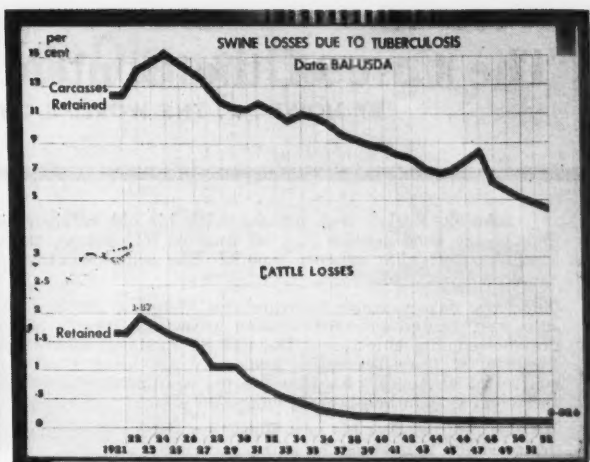


CHART 2

ers than those placed on full grain within 30 days. In a like manner, the higher the grain concentrates to roughage, the greater the evidence of abcessed livers. The animals were slaughtered at the end of 82 and 133 days of concentrated grain feeding. There was no significant weight gain in favor of the animals placed on grain concentrates at the earlier date.

Nine per cent of all cattle condemned in 1953 were condemned for pericarditis, more commonly known as hardware disease, as it is caused by the intrenchment of metal in the digestive organs of the animal. The size will vary from a small half penny nail to a railroad spike. O'Connell reported to the formation of a hardware committee by LC to study this disease and on the cooperative support offered by Eriez Manufacturing Co., Erie, Pa.

R. L. Cuff, manager, LC regional office, Kansas City, Mo., said that more than 10,000 Future Farmers of America students in 200 high schools in Kansas had participated in the LC livestock loss prevention program. The students used a livestock loss prevention survey report which, in question and answer form, outlines the various causes for livestock loss. The form has a 40 day record for tabulating the various losses suffered by the animals from birth to marketing.

Cuff reported that LC conducted a two day loss prevention program for over 400 agricultural science teachers at Kansas State College. Fifteen high schools in Oklahoma asked to be added to the program in 1953 and like inquiries were received from high schools in Missouri.

In the past year LC enjoyed excellent support from the news and trade press and radio and TV stations in carrying its message to the livestock industries. Dr. Pickard told the meeting in reporting on publicity efforts. Some 350,000 booklets were distributed during 1953. Of these 154,500 dealt with the proper methods of transporting livestock and

handling the animals at the market.

D. P. Mossberg, manager, regional LC office, St. Paul, expressed the belief that as the economics of livestock loss prevention become more widely known, adoption of sound livestock practices follow. Those who fail to practice livestock conservation will be eliminated through competition.

Dr. D. C. Boughton, technical adviser, animal industry products, E. I. du Pont de Nemours & Co., Wilmington, Del., told of the economic loss suffered by the livestock products through livestock parasites. Clouding the whole problem is the lack of parasite free animals with which the average producer can make a comparison. The livestock industry has become accustomed to raising the livestock and their parasitic hosts as one operation and consequently gains made by parasitized animals are taken as optimum. The recent discoveries with antibiotics in swine

production are proof of this fact, Dr. Boughton said.

The average hog has 10 roundworms. Few as this may seem, the number causes a slowdown in weight gain. In one closely controlled test by Dr. L. A. Spindler, USDA, four littermates were kept worm free for a four month period while four were fed infected roundworm eggs. At the end of the feed period, the worm free pigs made a weight gain of 0.8 lbs. per day. The infected pig harboured 12, 20, 39 and 109 roundworms, respectively. They made respective gains of 0.7 lbs. per day; 0.5 lbs. per day; 0.4 lbs. per day and the pig with 109 worms had a net loss of 8 lbs. at the end of the experiment. Dr. Boughton said each worm cost the hog grower 1.6 lbs. of gain during the four month feed period.

It is a similar story with cattle as the average animal harbors some 1,000
(Continued on page 36)



TIME OUT FOR LUNCH: LC members enjoyed a buffet luncheon in the grand ballroom of the Saddle and Sirloin club. A variety of meats was served.

The Case of the Contented Packer

BY HOWE . . . THE WORLD'S CHILLER

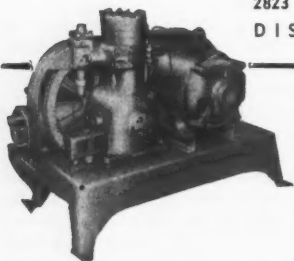
John Q. Packer was pleased with his old refrigeration system. Been giving him pretty good service . . . off and on. Of course, the cost of operating it was going up, but what expense wasn't? Had some downtime lately, but then you have to expect that, too!

Then one day, a Howe "private eye" detected the trap that "J. Q." was walking into, and pointed out those unseen losses that were robbing him of his real profits. He showed him how to cut the risk of spoilage, assure better production, keep his products at their perfection peak. By providing exact temperature and humidity control at *all* times with Howe tested equipment, "J. Q." soon realized his obsolete, inefficient system had been robbing him *cold*.

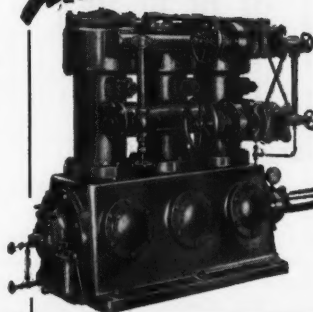
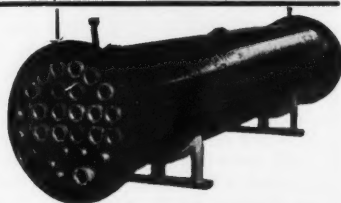
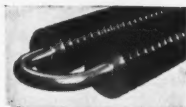
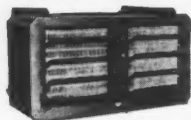
He also realized that his new Howe kept running longer, with less trouble. "They're designed for that from the start, backed by 42 years' specialization," said the "private eye," departing for his next case.

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CONSULT HOWE on all your refrigeration problems. Since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment. Immediate delivery!



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NEW! *Rapistan* SEALED CASTER

at $\frac{1}{3}$ less cost
than ordinary
non-sealed casters!



5200 Series Rapistan
Sealed Caster with 6"
Sealed MB Demountable
Wheel.

Now, for the first time, this revolutionary Rapistan development gives you a heavy-duty cold-forged *sealed* caster at $\frac{1}{3}$ less cost than ordinary *leading non-sealed casters*! Save in longer caster life, improved performance, lower maintenance. Dirt, acids, alkalis, brines, other chemicals are *sealed out* of coin-hardened raceways. Ask your Rapistan distributor to show you the comparative service chart, or write direct.



YOURS FREE! Write for handbook describing Rapistan casters including new 5200 Series.

The RAPIDS-STANDARD COMPANY, Inc.
287 Rapistan Building • Grand Rapids 2, Michigan

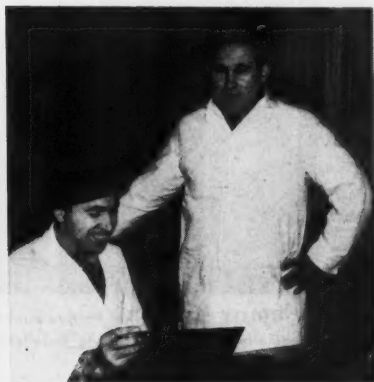
Rapistan® FASTEST GROWING
NAME IN CASTERS

Flexibility Key to Plant Design

Hungarian immigrants
achieve remarkable progress
in third fabrication
plant expansion



MAIN COOLER, without pillars, presents sweeping appearance as steel beaming runs from wall to wall and will provide adequate support for upward expansion.



BROTHER management team: Lawrence Weiss, left, and Fred scan new package label.

FOUNDED in 1945, the Quality Packing Co., Detroit, recently completed its third expansion when it moved to a new and four times larger plant.

Started by Lawrence Weiss, president, and his brother, Fred, both Hungarian immigrants, the firm specializes in fabricated institutional cuts and has enjoyed phenomenal growth in this segment of the meat industry. As a graduate mechanical engineer from the University of Budapest, Lawrence designed the plant for maximum flexibility in production and product movement.

The new building occupies a frontage of 100 ft. and a depth of 100 ft. with 40 ft. of the frontage devoted to a fully-fenced and paved loading-parking area. Each of the firm's truck drivers has a key to the gate. A covered overhead rail for beef movement runs along one entire side of the building.

Incoming truck shipments of meats

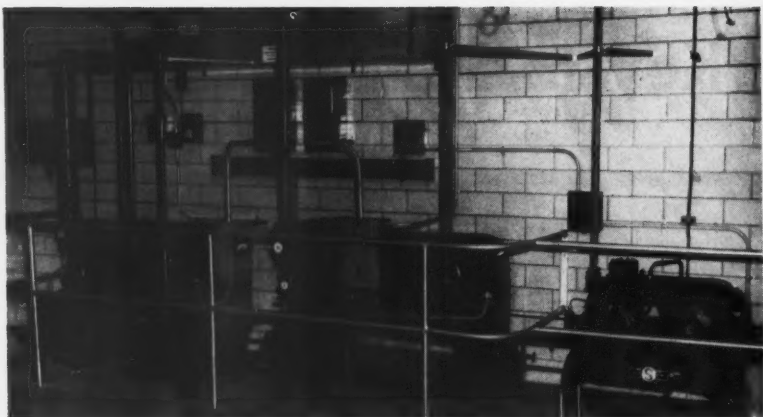
move into the lot only after the driver has secured permission from the office. Through complete control over vehicle movement the plant eliminates costly truck tie-ups which would occur if drivers had to hunt for parking space in Detroit's relatively crowded East Market. The firm's fleet of five Ford trucks can be loaded at one time.

The plant layout dovetails with its operation and product flow. The front quarter houses the office and boning area. The center part, containing slightly more than half of the total floor area, contains the main beef cooler while the rear quarter houses the utility and sharp freezer rooms. An aisleway between the office and the cooler leads to the loading and parking area.

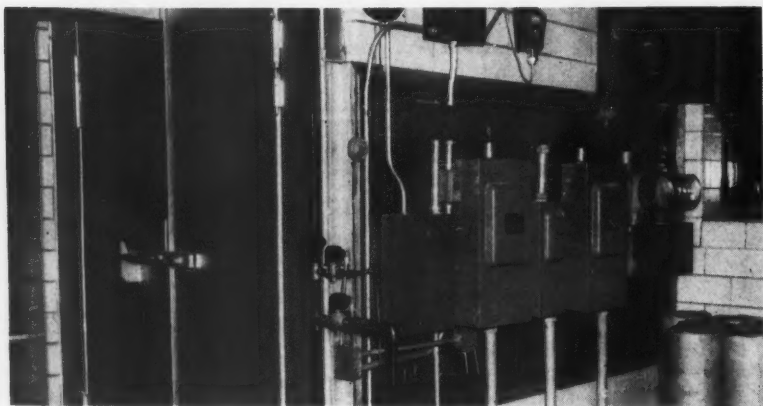
In the boning room, equipped with Hantover stainless steel work tables, a rail loop feeds quarters to the boners. Meats pegged for hamburger production, which amounts to 40,000 lbs. per



SPOTLIGHTS, upper right, direct light toward key items of equipment for worker efficiency.



HOUSED IN UTILITY room are these Thermobank compressors which provide refrigeration for the entire plant from meat freezer to comfort range in offices.



ALSO IN UTILITY room is this Partlow-controlled smokehouse in which the plant intends to process specialty items. Plant wiring installation is at right.

week, are cut and trimmed to remove all seam fat to the maximum finish set by the plant. The hamburger is packed in 40-lb. and 15-lb. boxes.

Boneless cow meat is boxed in 95-lb. lots. The cuts intended for portion fabrication move into the sharp freezer and then into the main cooler for breakdown on Biro saws prior to boxing. The frozen meat permits the butcher accurately to cut the product to any weight count desired by the institutional customer.

The main cooler, equipped with Boss overhead rails, holds quartered beef until it is required for boning. Each of the boners handles the entire quarter. Within the same cooler are the two band saws used to fabricate meats and the grinder used in manufacture of hamburger.

The entire plant interior has glazed tile walls. Spotlights provide extra illumination at the various work stations. With the equipment set against the wall, the spotlights pinpoint ample light to the area of operation, improving worker efficiency.

Structural supports in the cooler are

all steel, sufficiently strong to permit upward expansion at a later date. This increased initial cost by some \$3,000, but Lawrence looks at it as inexpensive long range insurance. A sprinkler system, installed throughout the plant, allows the firm to enjoy low fire insurance rates. The insulated roof has been waterproofed with Gypsum with the intention of simplifying any future expansion.

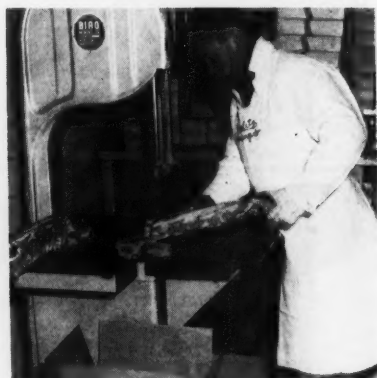
In the utility room are located Kramer Thermobank compressors which provide refrigeration for the plant and office. Installation was made by Chrysler & Koppin Co., Detroit.

Housed in this same utility room is a Partlow-controlled smokehouse in which Quality plans to process some specialty items. A hot water heater for cleanup purposes also is located in the utility room.

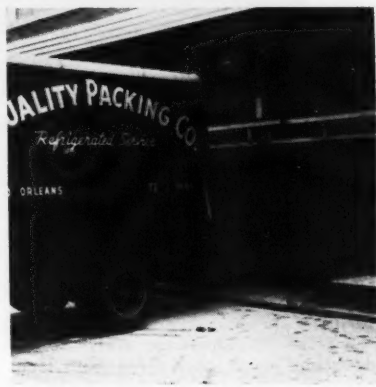
The plant has been constructed in conformity with MID specifications in anticipation of the day when it will expand into states other than Michigan. The Weiss brothers are confident that day is not too far in the future in this, their land of opportunity.



BEEF BONING is performed on stainless steel table with ample work area for employees.



BUTCHER expertly cuts frozen beef loin into portion steaks on band saw.



RAIL RUNS length of loading dock and facilitates handling of shipments and receipts.

Rules Fees Collectible

City Attorney Chalmers P. Wylie in Columbus, Ohio, has ruled that the City Council has partial control over the Board of Health and can charge meat inspection fees to packers in the area.

State courts previously held that the board, itself, could not charge the fees. Most Columbus packers have been paying fees voluntarily since the city threatened otherwise to drop the inspection service.

Cattle Price Support Issue Rears Again Before Senate Farm Group

The much-debated issue of price supports on cattle was reviewed late last week in testimony before the Senate Agriculture Committee, which is considering the Administration farm bill (S 3052).

Jay Taylor, president of the American National Cattlemen's Association, and Floyd S. Elliott, Dalhart, Tex., representing the United Livestock Producers Association, a group formed last July, presented conflicting recommendations.

Taylor told the committee that the cattle industry is overwhelmingly opposed to government interference with their business in the form of direct price supports. Price supports would not work on cattle, he said, and the industry is accustomed to handling its own problems. He did ask that the government continue its cattle buying program in 1954 and 1955, using Section 32 and foreign aid funds.

The American National president said that the cattle industry has taken a licking in recent years, with an inventory loss of more than \$6,000,000, 000 since January 1, 1952, but, instead of asking for price supports, has launched a program to place meat in consumption channels.

"Due to the complexity of the beef cattle business," Taylor said, "it is probably the least adaptable of all commodities to price supports and production control. Calves are often born in one state, pastured in another, fed out in still another, slaughtered in a fourth state and the beef marketed a thousand miles away, with a change of ownership between each stage of production and marketing.

"On the ranches, at the auction markets and in the stockyards, cattle sell at every 5c notch over a spread of more than \$20. Cattle cannot be produced to specifications and the various grades and classes are a matter of highly skilled judgment that cannot possibly be written with any degree of success into a government regulation. This was conclusively demonstrated in the singularly unsuccessful efforts of OPA and OPS to write workable regulations for the industry

"We sincerely feel that price supports on beef cattle would be completely impossible to administer fairly and adequately. Price supports won't work for the cattle business. How would you grade 94,000,000 cattle? If the cattle support law would be administered like other support laws, the government would have to advance the full support price to the owner and take over the cattle."

Supports for live cattle at 90 per cent of parity were recommended by Elliott, who said his group was formed with more than 500 cattle growers in attendance and now has members in

11 states. He told the committee that the drop in livestock inventory values, and the consequent drop in ranch and livestock handling properties, has been so great that bankers, life insurance companies and others have lost confidence in the industry. The producer, he said, must have some assurance from the government that he can sell his product at a fair price in order to restore the confidence which the industry needs to be able to operate.

"We hope that any farm bill passed in this session of Congress will include livestock and that the new farm bill will make it mandatory that the Secretary of Agriculture support cattle prices," he said. "We hope that we will not have another beef buying program that will not give the producer a fair price for his products. The last beef buying program only made more profits for the packer, as evidenced by the large profits shown by the meat packing industry for 1953."

Cows Would Be Cut 5%

Elliott explained his organization's proposed plan for controlling the livestock price support program as follows:

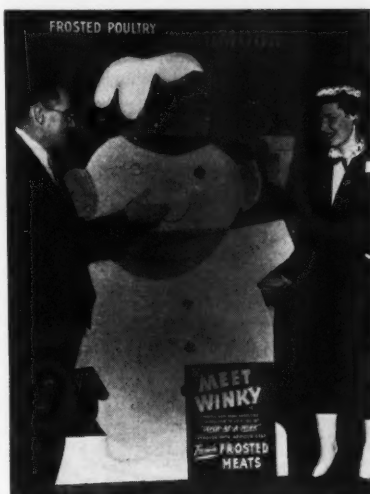
"Let your county agents or your PMA Committee contact each farmer and rancher who has 20 or more cows,

including coming two-year old heifers due to calve in the spring, and ask them to cut out one cow for each ten they own up to 20 head, and after that one cow for each 20 head they own, and put a brand on these cows. All of these branded cows could be marketed at the call of the county agent or the PMA Committee. These cows could be marketed as needed in 90 or 120 days. The seller would be guaranteed a price of 12c per pound for canners, 14c per pound for cutters and 16c per pound for butcher grades, all coming yearling heifers also to be branded and to be marketed before they come into production.

"None of these heifers could be kept for replacements unless the farmer or rancher wanted to cut his cow herd more than the above 5 per cent. In that case he could replace the extra cows with the same number of heifers. After this was done, the farmer or rancher could be free to carry on his business without interference. If he wanted to replace the cows he sold or heifers he intended to keep for replacements, he would be free to go out and buy all he needed of those cows that were unbranded.

"The Secretary of Agriculture would then at all times know how many cattle we had and how many cows there are and institute a similar plan of reduction, if need be, if production got in excess of demand. The packers would then buy these cows, process them and sell all they could at a fair profit.

"The government could buy what it needed for the various programs it sponsors and, if any beef was accumulated as surplus, the price could be reduced to where the people of the lower income brackets would buy it and the packers could be subsidized or reimbursed for any loss sustained. In order to further stabilize the prices, all other grades must be supported at a price not less than 90 per cent of parity," Elliott said.



WINKY, NEW SNOWMAN merchandising character, makes debut at National Frozen Food Exposition in New York to help Armour and Company promote its line of "quick-as-a-wink" Fresh Frosted meats. D. B. Love, Armour general manager for frozen meats, introduces Winky, who really winks, to Betty Cook, home economist from Armour's Marie Gifford kitchens. Armour plans to use Winky's pictorial counterparts in consumer and trade advertising, as well as in point-of-purchase material, and to make the snowman a nationally familiar symbol for its frozen meat products.

Seek Repeal of 3% Tax On Transporting Property

A strong plea for repeal of the 3 per cent tax on the transportation of property was made before the Senate Finance Committee this week by the Association of American Railroads, the National Industrial Traffic League and the National Conference for Repeal of Tax on Transportation.

J. Carter Fort, vice president and general counsel for the railroads, pointed out that the tax is multiplied every time property is shipped before it reaches the consumer.

"In the whole field of excise taxes," he said, "it would be difficult to find one which would so directly and immediately result in reduction of consumer costs and consequent stimulation of demand and production following repeal by Congress."

Government Drops Anti-Trust Suit Against Four National Packers

THE government's civil anti-trust suit filed five and a half years ago against Armour and Company, Swift & Company, Wilson & Co., and Cudahy Packing Co. was dismissed Wednesday by action of the Department of Justice.

A stipulation drawn by government attorneys and agreed to by the companies was filed in U.S. District Court, Chicago, dismissing the suit "without prejudice," which means the government later could file a new suit.

The suit had charged the companies with monopolistic practices and requested their dissolution and reorganization into 14 separate and smaller companies. Trial, after several postponements, had been scheduled to begin in mid-May.

The decision to drop the suit was made by the government largely because of a ruling by Judge Philip L. Sullivan in November, 1949, that evidence could be presented only about events subsequent to 1930, according to a statement by Attorney General Herbert Brownell. The Justice Department head said the government could see "no possibility of obtaining dissolution" on the evidence since 1930. When filed in September, 1948, the suit charged a continuing conspiracy among the defendants beginning in 1893.

"The government's dismissal of the anti-trust suit is a complete vindication of our position that the suit was without basis and never should have been filed," said F. W. Specht, president of Armour and Company.

"Armour and Company's profits average only a fraction of a cent a pound of meat and meat products sold. It should be apparent to anyone that a company receiving these negligible profits is neither a monopolist nor a conspirator. On the contrary, these low profits show the intense competition in the industry. We are performing a great public service at a very low cost and we are not taking advantage of anyone."

Since the suit was filed, Specht said, the government has examined the company operation in minute detail. "Employees have testified, witnesses have been interviewed and thousands of documents have been examined. Armour and Company has submitted to the government all the facts and figures in relation to our business."

"The dismissal of the suit with the full knowledge of the facts can only mean that the government has concluded, as we know, that this business is intensely competitive."

"We hope that the action taken after more than five years of investigation will end forever this harassment of our business."

Swift & Company said, "We are

gratified that the Department of Justice, after a careful analysis of the facts, has decided to dismiss the charges of anti-trust law violation filed against Swift & Company and three other meat packing companies in 1948. We said then there was no basis for the suit.

"By this logical decision the government shows foresight in dropping charges which previous trials have demonstrated to be unfounded. The Department of Justice is to be commended for action which saves the government, as well as the companies, further enormous expense that would be involved in a long trial. The cost of preparation in time and effort already has been substantial.

"Swift & Company has not violated any law. We are glad that the analysis of this case by the Department of Justice has led them to dismiss this case."

James D. Cooney, president of Wilson & Co., said, "Wilson & Co. is gratified that Attorney General Brownell, subsequent to his assuming duties as head of the Justice Department, has reviewed the anti-trust case pending since 1948 and concluded in the public interest to dismiss the suit."

\$1,900,000 for Lard

Authorization of \$1,900,000 in Section 550 funds to Yugoslavia for the purchase of surplus lard was announced March 16 by the Foreign Operations Administration. The authorization was made from a \$15,000,000 allotment for Yugoslavia announced last month.



ONE OF THREE new "Vacu-Seal" clear styrene Rogers containers with opaque white polyethylene lids just made available by Plastic Container Corp., West Warren, Mass., is this large 24-oz. size. Previously offered only in the 12-oz. size, "Vacu-Seal" containers now are obtainable also in 8-oz. and 16-oz. sizes. Container provides air-tight vacuum protection against spoilage, allows consumer to see what she is buying and is reusable. Leak-proof lid is furnished with packer's name imprinted upon it.

International Packers' Earnings Off in 1953

Although volume was up from 1952, profits and sales of International Packers, Ltd., declined in the fiscal year ended December 31, 1953, largely because of currency devaluation in Brazil, H. H. Luning, president, and A. Thomas Taylor, chairman, reported to stockholders.

The U. S. holding firm, with headquarters in Chicago, operates packing plants in Argentina, Uruguay, New Zealand and Australia as well as Brazil. Sales subsidiaries are in Canada, the United Kingdom and the Union of South Africa.

Consolidated net income was equal to \$2,898,533, or \$1.46 a share, compared with \$3,509,700, or \$1.77 in 1952. Sales and other income declined to \$197,503,924 from \$204,279,510. Volume, however, rose to 1,324,758,000 lbs. from 1,236,712,000 lbs. in the previous year. The annual report attributed this partly to lower prices on some items but chiefly to the decline in dollar value of the Brazilian cruzeiro.

Luning and Taylor predicted that operations would be improved by removal of controls over imported meats in the United Kingdom at the end of June. "We are broadening the scope of our operations in each country where a profitable possibility exists," they said.

Court Refuses to Rehear Subsidy Recapture Suit

The U. S. Circuit Court of Appeals, 5th circuit, New Orleans, has denied request for rehearing in the livestock slaughter subsidy case brought by the government against Aaron Borin, doing business as the Wichita Packing Co., Dallas.

As reported in THE NATIONAL PROVISIONER of January 16, 1954, the court, reversing the decision of the U. S. District Court for the Northern district of Texas, held that no statute of limitations can cut off the government's right to reclaim subsidies where it can be shown that the company willfully violated OPA regulations.

The higher court held that the government is entitled to simple restitution of approximately \$750,000 in subsidies received by the Wichita Packing Co. (Borin's firm now is known as the Borin Packing Co.) Borin is expected to file a petition with the U. S. Supreme Court, seeking to have that court review the case.

Helping in F-M Fight

Dr. Charles U. Duckworth, former assistant director of the state of California Department of Agriculture, left March 10 for Manila to assist agricultural specialists of the Philippine government in combatting a current outbreak of foot-and-mouth disease.

Ship your quality meats via **SAFEWAY!**



SAFEWAY means positive
protection **ALL THE WAY!**

CHECK THESE SAFEWAY FEATURES:

1. Serving the Perishable Food Industry exclusively!
2. All equipment constructed to handle refrigerated products only!
3. Frequent truck check-in stations permit shipment diversions!
4. Instant teletype communication between all terminals!
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8. Sound financial responsibility!
9. Expert personnel means better service to both shippers and receivers!
10. SAFEWAY means safety en route . . . meats safe on arrival!

"Ship The Safeway!"

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Select, choice, finest Spanish stuffed olives by the hundreds of barrels are now in stock. We import only the correct quality and size for your Olive Loaf. So write us today to cover your requirements.



Asmus Bros. Inc.

Spice Importers and Grinders

523 EAST CONGRESS DETROIT 26, MICHIGAN

Plain Talk about a

TOUGH PROBLEM

In the flexible packaging of meats, one of the most important requirements of the packaging material is its ability to resist grease penetration. In this regard, Rhinelander glassine and greaseproof papers are a natural. They remain crisp and fresh despite the fat content with which they come in contact.

Rhinelander greaseproof is an important part of many bacon packages.

And, in the wrapping of hams both glassine and greaseproof are used. When you have a problem of protecting against fat, oil, or shortening penetration in the wrapping of your product, why not call on Rhinelander. Our experience plus the economical cost of these functional papers could well be your answer.



Glassine and Greaseproof Papers...

plain, waxed, wax laminated, or coated . . . are used for inner and outer product wraps • product bags and envelopes • insert labels • for laminating to other packaging materials like foil, boxboard and films • packaging accessories, and scores of other applications in the food packaging industry where greaseproof qualities are essential.

Protective Paper . . . Consistently Good
... for Economical Packaging

RHINELANDER

Paper Company • Rhinelander, Wisconsin



High School Artists Eager To Depict 'Value of Meat'

Thousands of young men and women — the generation of tomorrow — are making an intensive study of meat right now, and in every nook and corner of the nation.

This is the statement of the National Live Stock and Meat Board, which has just announced that its 1954 National Meat Poster Contest for high school students is arousing unprecedented interest. This is revealed by records showing that, although the deadline is several weeks away, teachers in 1,019 high schools of 48 states and the District of Columbia have entered 18,029 students in this contest.

The theme for this year's contest is "The Value of Meat". In its announcement of the event to teachers, the Board points out that this theme offers unlimited possibilities for poster art. One of these, for example, is the nutritive value of meat—the depicting of facts which have been brought to light through intensive research at colleges, universities and medical centers.

Another subject to be drawn upon is the popularity of meat as a food, its appetite and eye appeal, and the fact that it furnishes more in variety than does any other single food.

Still another phase of the meat story which will doubtless be used effectively by many students, according to the Board, is the economic value of meat from the standpoint of the importance of the livestock and meat industry.

All posters will be judged on theme, originality, slogan, effectiveness and artistic presentation. Each student has the opportunity of entering as many posters as desired. Cash prizes will be awarded to national as well as state winners.

Keep Promoting Economy Beef, USDA Advises

In predicting continued plentiful supplies of beef for April, the USDA points out that much of the beef on the market during the month will be of the intermediate and lower grades.

"This means that the same type of intensive merchandising job on 'economy beef' that the food trades performed so successfully last year, will continue to be necessary during April," the USDA says.

Tells By-Product Prices

The 50th anniversary issue of the Davidson Commission Co., Chicago, year book, which gives a complete record of prices in the packinghouse by-products trade covering the ten-year period from 1943 through 1953, has just come off the press, the brokerage firm has announced. It contains monthly price records on lard, tallows and greases, soybean oil, and tankage as well as government specifications on edible and inedible tallow.



WE'VE BUILT 'EM LONG • SHORT • WIDE • NARROW

WEDGE SHAPED • SPLIT ON THE END
SOLID STEEL • STEEL CORE • RUBBER
COVERED • FLEXIBLE AND RIGID

TODAY'S "BOSS" BELT SCRAPERS

are the result of 37 years of experimentation and manufacturing. During that time we developed and tested every type of scraper that was conceivable and practical. The result... a scraper that's not too wide... too narrow... too stiff... or too limber... but one that's just right.

"Boss" Belt Scrapers are seasoned for long life, protected with specially molded rubber caps and covers. Their synthetic fiber cores are water resistant and extra tough.* "Boss" blades have the exact edge to remove all hairs without nicking or bruising the carcass. These positive features make "Boss" Belt Scrapers the best on the market today, **regardless of cost!**

Prepare now for the rugged "hard-hair" season ahead. Don't endanger production with dehairing machines that eject nicked, bruised carcasses with unwanted hair on them.

Be ready... be prepared... replace those tired, worn out "beaters" with uniform, smooth-working "Boss" Belt Scrapers. Order a supply TODAY for your machines and an extra supply for the future.

*Regular "Boss" Belt Scraper cores are available, too.



FOR
THE
PERFECT
CARCASS
USE
"BOSS"



DON'T DELAY... ORDER TODAY! →

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
104 BLADE STREET, CINCINNATI 16, OHIO

Gentlemen:

Please ship to us at the address below.

<input type="checkbox"/> REGULAR 4"	<input type="checkbox"/> SYNTHETIC 4"
<input type="checkbox"/> REGULAR 5"	<input type="checkbox"/> SYNTHETIC 5"

"Boss" Belt Scrapers and bill us in due course.

COMPANY _____

INDIVIDUAL _____

STREET ADDRESS _____

CITY & STATE _____



Favor-winning Flavor!

SUCCULENT HAMS with the most delicate and distinctive flavor can now be made ready for market more quickly and economically than ever.

The products and techniques making possible this sensational achievement in processing methods result from technological discoveries developed by our extensive research program.



Among the many products for meat processing originated in our research laboratories are the famous

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE ...HOME OF **PRESKO** PRODUCTS

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

Since 1877

THE MEAT TRAIL

Morrell Elects McCallum To Board, Others Renamed

Stockholders of John Morrell & Co. at their annual meeting March 15 in Portland, Me., amended the certificate of organization to increase the number of directors of the company to 13 and adopted a restricted stock option plan for key employees.

W. W. McCallum, president and chief executive officer of the company, who was elected to that post last December 3, was elected to the enlarged board, and all incumbent directors were re-elected. They include:

G. M. Foster, J. M. Foster, George A. Morrell, R. T. Foster, E. J. Grier, J. F. Sells, all of Ottumwa, Iowa; A. Claude Morrell of Liverpool, England; David B. Stern, Chicago; Henry Getz, New York; Norman B. Shaffer, Iowa City, Iowa; and Henry T. Quinn and John S. Murphy, both of Sioux Falls, S. D.



W. W. McCALLUM

The restricted stock option plan provides the key employees of the company be granted options for the purchase of certain shares of the company stock for not less than 95 per cent of the highest selling price per share of the common stock at the New York Stock Exchange on the day of the granting of such option. Purpose of the plan is to provide a means for better assuring the retention of the key management personnel.

Smith to Manage Armour's Plant at South St. Joseph

Appointment of L. D. Smith as general manager of the South St. Joseph (Mo.) plant of Armour and Company was announced by the company this week. He succeeds George H. Damsel, who retires after 45 years of service.

Smith joined Armour and Company in 1934 as a student at the Chicago plant. He was transferred to Fort Worth in 1937 as assistant head of the provision department. Later he had experience at Sioux City, Huron and Fargo before becoming general manager of the Grand Forks plant. He moves to St. Joseph from the National Stock Yards plant.

PERSONALITIES and Events OF THE WEEK

►Contracts for construction of the new Swift & Company plant in Jackson, Miss., were awarded recently, and the plant is scheduled to be completed this fall. The general construction contract went to the M. T. Reed Construction Co. of Jackson and the electrical contract to Power Electric Co. of Jackson. Some 125 persons will be employed at the plant, which will process cattle and calves.

►C. C. Polkinghorne retired recently as general sales manager and a director of Canada Packers, Ltd., Toronto, after 40 years in the meat packing industry.

►Inspection of the new \$100,000 addition to the \$1,500,000 packing plant of the Shen-Valley Meat Packers, Inc., near Timberville, Va., preceded the fourth annual meeting of members March 19 in the Broadway High School at Timberville. Some 1,700

Virginia and West Virginia stock farmers are members of the co-operative. Officers are: R. S. Graves, president; M. J. Sheffield, general manager and treasurer; John L. Turner, vice president, and A. J. Jessee, secretary.

►Morris Weiss, a salesman for Wilson & Co., Inc., for more than 30 years, headquartered at Toledo, Ohio, died recently in Scranton, Pa. He retired in 1950. Weiss is survived by two sons, Arthur of Glencoe, Ill., and Irving of St. Louis, Mo.

►Edward G. Emond, director of automotive safety for Armour and Company, Chicago, was among the speakers this week at the ninth annual motor fleet supervisors training course at the University of Oklahoma, Norman.

►M. J. Mackin, who was with the E. G. James Co., Chicago, for more than 30 years, has joined the Karp Brokerage Co., Inc., 327 South LaSalle st., Chicago.

►The Thielmann Sausage Co., Inc., formerly of Elkhart Lake, Wis., has started operations at a newly-equipped plant at 2107 S. 17th st., Sheboygan,



WINNER OVER 200 Minnesota farmers in meat-type hog grading contest at University of Minnesota Farm, Freddie Williams, 19-year-old 4-H Club member, receives ham as first prize from A. L. Olson (right), president of St. Paul Union Stockyards Co. Williams, who is from Mabel, Minn., graded nine out of ten hogs correctly, exactly as they later were graded "on the rail" at Swift & Company's South St. Paul plant. At left is Henry G. Zavoral, extension livestock specialist, with P. A. Anderson, associate professor of animal husbandry at University of Minnesota. Anderson graded hogs "on the rail." Carroll Plager of Geo. A. Hormel & Co.'s livestock buying department and W. G. Rhodes, Swift & Company, selected the hogs to be used in the contest, which took place during recent Farm and Home Week."



SOUTHERN STYLE BAR-B-Q

... FOR NEW CUSTOM -MADE PROFITS

When you make barbecued loaves, don't take chances with weak, "dishwater" flavors. Experience has proved that only the tang of a real, old-fashioned Southern barbecue can satisfy barbecue enthusiasts.

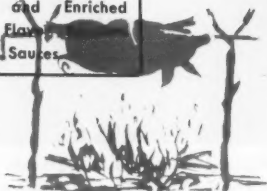
It is *that* tang, plus the mouthwatering aroma of the crackling barbecue spit that we've built right into Custom Special Barbecue Base and Custom Barbecue Spice. Never varying in quality, they give your loaves a delicious "he-man" flavor that is completely uniform from batch to batch.

Best of all, Custom barbecue ingredients are economical. Because of our unique processing methods, you get more "mileage" from both Barbecue Base and Spice.

Ask to see your Custom Field Man soon. He can show you how these Custom products can help increase your sales . . . and your profits.

CUSTOM PRODUCTS INCLUDE:

- Seasonings • Straight Cures • Enriched complete cures for Pork, Dried Beef, Corned Beef, Turkey, Boiled Ham and Sausage • Pre-cooked and Enriched Binders • Emulsifiers • Flavor Salts • Special Sauces



Custom FOOD PRODUCTS, Inc.

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Wis. According to William Stolzmann, secretary-treasurer of the firm, and Frank Thielmann, president, operations were shifted to Sheboygan to acquire larger production space and to obtain city inspection of all meats used in sausage manufacture. The firm employs ten persons and operates delivery routes in seven counties.

►William Ostermann has been appointed manager of the Swift & Company general margarine department, succeeding William L. Prentiss, who has retired, George J. Stewart, vice-president, announced. Ostermann became a Swift employee in 1929 when the Eckerson Co., Jersey City, N. J., for which he was working, became an associated company of Swift's. He was transferred to the general margarine department in Chicago in 1935. He organized the first Chicago plant margarine department in 1939 and held that post until appointed to assist Prentiss in 1950. Prentiss, manager of the general margarine department since 1935, has been a leading figure in the expansion of the margarine industry. He joined the company at North Portland, Ore., in 1918. In 1928, he became manager of the Newton Packing Co., of Detroit, then a Swift associated firm. He also served in the offices of vice-presidents Stewart and G. F. Swift, Jr., before becoming head of the margarine department. Ostermann's new responsibilities will include the general management of Swift & Company margarine plants in Chicago, Jersey City, Kansas City, Atlanta, Fort Worth, Los Angeles and Toronto, Canada.



W. OSTERMANN

►A testimonial dinner was given recently in Joplin, Mo., honoring Dan McGinnis upon his retirement after 40 years with Armour and Company. McGinnis has been succeeded by Art Biggs as sales manager of the Joplin district.

►Albert B. Thor, who retired a year and a half ago as chief engineer of Superior Packing Co., St. Paul, Minn., died recently at the age of 69.

►Major General William H. Middle-swart, who has been chief quartermaster of the European Command of the Army, retired in Chicago recently after 36 years of active military service. He was assistant quartermaster general before being assigned to Europe in 1950.

►Sierra Meat Co., Fresno, Calif., celebrated its fifth anniversary and biggest year March 10th by running a full page advertisement in the local newspaper, thanking customers for

their patronage. The firm was founded by Fred Homan, president; Harvey Martignoni, vice president, and Harry Baker, secretary-treasurer. Pictures of company personnel, including the founders, appeared in the ad.

►Edwin A. Wilhite, 68, former owner of the Iowa Farm Sausage Co., Kansas City, Mo., died recently. He started in the industry 41 years ago as a salesman for Swift & Company.

►Construction is proceeding on a new three-bed beef killing floor and cooler addition at the Union Packing Co., Omaha, Neb. The reinforced concrete and brick one-floor and basement structure will be completed late this year. The basement will house the plant boiler room. Plans for the building were made by Willis Regier, packinghouse architect of Omaha, Neb.

►Dr. Joseph A. Hubata has been appointed acting medical director of the Armour Laboratories, succeeding Dr. Albert H. Holland, who resigned to become medical director of the Food and Drug Administration in Washington, D.C. Dr. Hubata has been associate medical director on special assignments.

►Officers of the Cincinnati Livestock Producers Association, re-elected following the 29th annual membership meeting, are: John M. Watts, Eaton, Ohio, president; Walter Underwood, Versailles, Ind., vice president; J. H. Kimber, Cincinnati, secretary, and Martin Light, Falmouth, Ky., treasurer. Directors re-elected are John H. Link, Liberty, Ind.; Fred Niehoff, Morning View, Ky.; Jesse Stewart, Springfield, Ohio, and Watts.

►Jordan Hopkins has been named national sales manager of Formost Kosher Smoked Meats, Philadelphia, and will have charge of all sales and promotions in the food chains, Israel Forman announced. In 1941 Hopkins enlisted in the U. S. Army as a private. He rose to the rank of captain after seeing service in the Battle of the Bulge. He was on General Patton's staff in the encirclement of the Ruhr and was the first allied soldier to enter the German prison camp at Dachau when it was captured. Hopkins has been in the food field since 1946 and joined the Formost organization in February of 1953.

►Harry Perry Jackson, 61, of Kansas City, Kan., a salesman for Armour and Company for 45 years died recently. He retired eight months ago.

►I. Russell Hallberg has been appointed assistant head cattle buyer for Armour and Company in South St. Joseph, Mo., succeeding George A. McGlumphy, who recently was transferred to Chicago.

►Acme Manufacturing Co. of Thomasville, Ga., processor of dog foods, has been purchased by Win Packing Co., Atlanta. Win Packing officers are: J. L. Roberts, president; L. B. Harvard, vice president, and Herschel D.

Dodson, vice president and general manager. Both the Win and Acme plants will continue operations.

►J. Herman Gillis, Yarmouth, Nova Scotia, veteran meat wholesaler and meat cattle buyer, has been re-elected to the presidency of the Yarmouth Agricultural Society. The organization's annual fair has been set for next September.

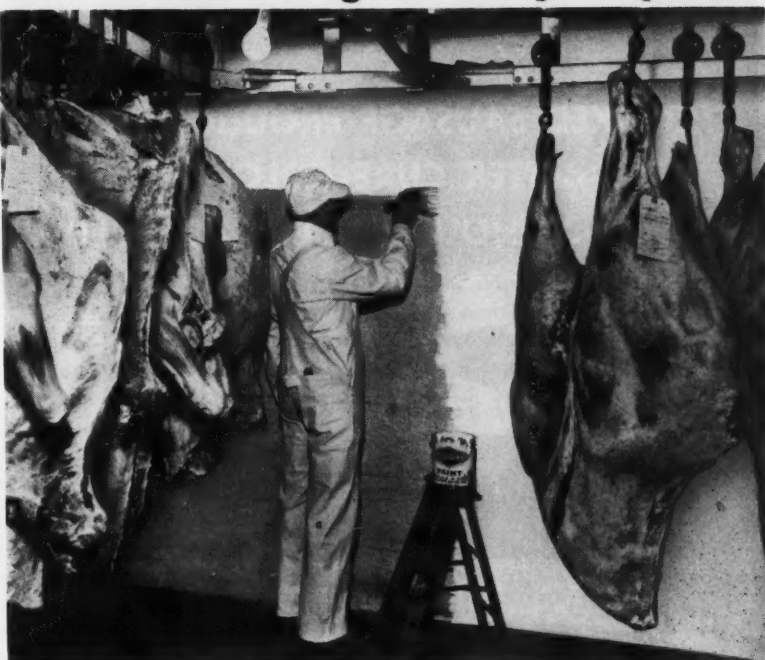
►Henry F. Nunnenkamp, a retired plant manager and salesman for P. E. Holz Sons Co., Charleston, W. Va., died recently at the age of 84.

►Carl D. Sheppard, Akron lawyer and Ohio state senator, has assumed full-time duties as secretary and general

counsel of Grand Duchess Steaks, Inc., Akron. Now serving his eighth term in the Ohio legislature, Sheppard announced that he will not be a candidate to succeed himself in the 1954 elections because the four and a half year old frozen steak enterprise now requires all his time.

►Hatfield Packing Co., Hatfield, Pa., instituted a profit-sharing plan recently for the benefit of its 60 employees. The company, established more than 25 years ago, was incorporated in 1936. Officers are: John S. Clemens, president; Lester S. Clemens, vice president; Abram S. Clemens, treasurer, and Ezra S. Clemens, secretary.

Let meats hang while you paint!



Koch Odorless Damp-Proof Enamel won't taint foods

You don't need to disrupt normal work operations when you paint your coolers. Don't move meats or other foods. This fine enamel leaves absolutely no taste or odor in exposed foods. Not even in dairy products! Non-toxic.

Damp-proof, too. Apply on dry wall or damp wall. Forms a tight bond with the surface. Washable even with strong cleaning compounds. Resists flaking and blistering.

Flows freely in any temperature above 32° F. Use brush, spray or roller. Coverage, 250 to 500-sq. ft. per gal. Dries fast.

Order now for your needs. Prompt shipment. Satisfaction guaranteed or your money back.



No. 492—Koch Odorless Damp-Proof Enamel, Non-Yellowing Gloss White, per gal. \$8.00

No. 495—Koch Odorless Thinner (use with No. 492), per gal. \$2.80

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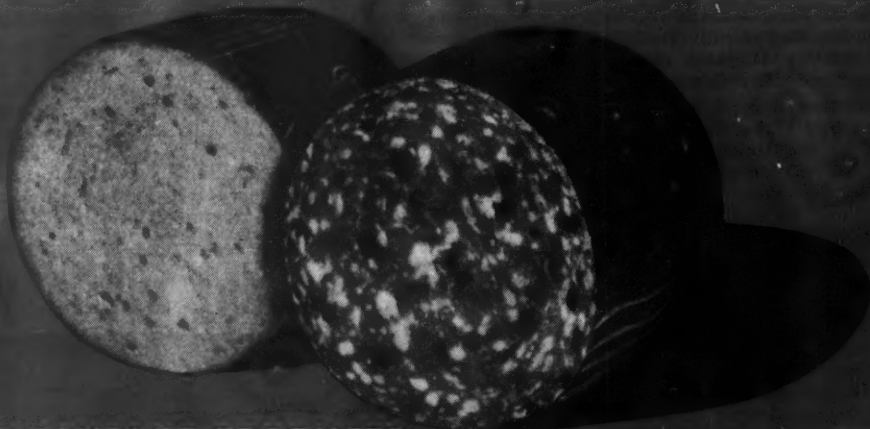
F.O.S. Kansas City

Koch Ice-Proof Enamel can be applied in temperatures down to 50° below zero F. See pages 52-53 of your Koch General Catalog for information on Koch paints for the meat industry.

KOCH SUPPLIES

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Kansas City 8, Mo.
Phone Victor 3788

PROVED RESULTS



COOKED SAUSAGE PRODUCTS
HAVE BETTER CURE-COLOR

... SMOKEHOUSE TIME IS REDUCED WITH

CEBICURE

(MERCK ASCORBIC ACID)

YOU'RE SURE WITH CEBICURE

CEBICURE is the Ascorbic Acid developed by the Merck Research Laboratories specifically for curing meats. Because of its special particle size, CEBICURE is free-flowing and dissolves rapidly in cold water. CEBICURE is supplied in convenient avoidupois packages. It is shipped with transportation prepaid from Atlanta, Ga.; Buffalo, N. Y.; Chicago, Ill.; Dallas, Texas; Los Angeles, Calif.; Rahway, N. J.; St. Louis, Mo.; Seattle, Wash.

See the difference CEBICURE can make in curing cooked sausage products. Establish CEBICURE as a standard curing ingredient.

From a sales standpoint, CEBICURE gives your products more appetizing color—increased eye appeal—and protection against color-fading.

Send for technical bulletin describing preparation of salt solutions with added Ascorbic Acid.

Use of Ascorbic Acid in cooked sausage products is approved by B. A. I.

Under the name "Cebitate" Merck also offers Sodium Ascorbate especially for use in curing meat.

*Research and Production
for the Nation's Health*



MERCK & CO., INC.

Manufacturing Chemists

RAHWAY, NEW JERSEY

American National Begins 'Research on Research'

An intensive survey of existing research into beef cattle production problems is being made by the special Research Committee of the American National Cattlemen's Association, Denver.

Chairman Alan Rogers, Ellensburg, Wash., explained that the group was "doing research on research" in hopes of minimizing duplication, concentrating efforts on critical problems and serving as a "clearing house" for information "written in language that busy cowpokes can understand and absorb."

Rogers said that the group is also "seeking common denominators in ranch and herd management which distinguish the successful operators and which can be then applied by others to their own situations."

Among the problems to receive immediate attention from the committee are those pertaining to a national program of performance testing; more research into disease control, mineral deficiency, and deleterious characteristics, such as dwarfism and internal and external parasites, and establishment of national calving and weaning percentages.

Rogers said that another important problem was that of relating cattle numbers and beef production to the consumptive capacity of a fluctuating human population.

He emphasized that the cattlemen's committee would work closely with all research agencies, both public and private.

Wisconsin Proposes Rules On Quantity Variations

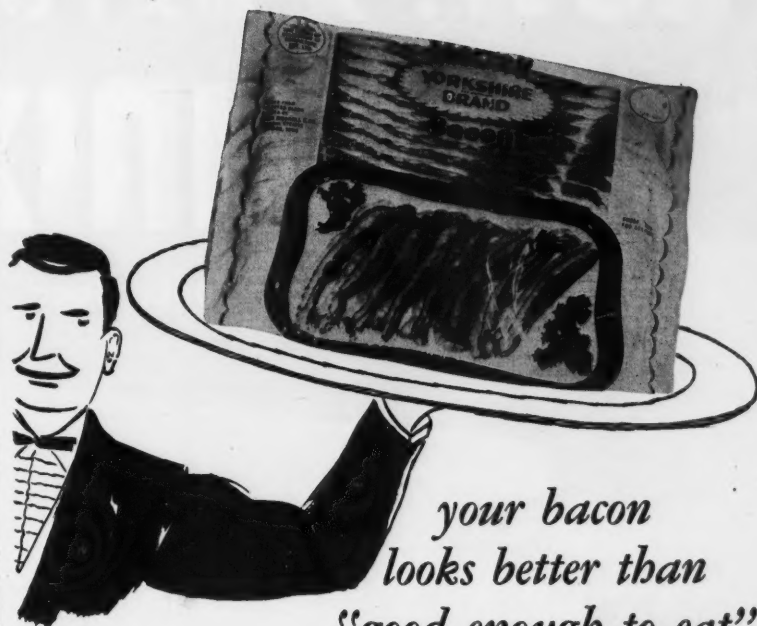
The Department of Agriculture of the state of Wisconsin has announced that, in accordance with the laws of that state, it is proposing the establishment of regulations to set forth reasonable variations which will be permitted in statements of quantity on the labels of food packages, and exemptions from labeling requirements for food in small packages.

A public hearing on the proposal will be held in Madison, Wis., in the Hearing Room, North Wing, State Capitol, at 10 a.m. Friday, April 2.

Benson is Encouraged By 1954 Farm Picture

In his first annual report to President Eisenhower, Secretary of Agriculture Ezra Taft Benson said the retreat of farm prices and incomes has been stopped and predicted that foreign outlets for U. S. farm products will "improve slightly" this year.

The past year was described by Benson as one of "adjustment," but he said the supply and demand situation now "offers encouragement."

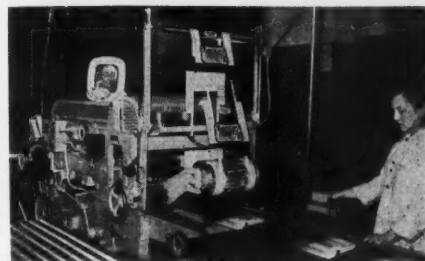


*your bacon
looks better than
"good enough to eat"*

wrapped on The BATTLE CREEK Model 201-A

Your bacon is always ready for eye-appealing display in the display case when it is wrapped nearly air-tight by the new improved Battle Creek tension-wrap method. Every package is cradled through the complete wrapping cycle by the famous Battle Creek "Continuous Flow" principle on the new improved Battle Creek Model 201-A Bacon Wrapping Machine.

An electric eye (optional) sees that each package label is properly positioned so that you get the maximum sales effect from your carefully worked out package design. In the Morrell package shown here, the bacon sells itself through the perfectly positioned package window.

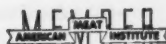


The BATTLE CREEK MODEL 201-A smooths out production problems too!

- Spring mounted paper tensioning rolls insure accurate feeding of the web of paper at just the right tension. You get the Battle Creek "tension-wrap" without time-wasting, paper-breakage shutdowns. It eliminates cripples too!
- Easy to load. The open pocket style intake provides easy visibility for the operator, to keep every pocket full for maximum machine production.
- Hand wheels permit size changes in five minutes or less, paper cut-off adjustments in 30 seconds or less.
- Improved "Double Seal" heat sealing creates a durable, moisture-proof package. This extra seal provides a stronger, neater package that stands up under Super Market handling and refrigeration methods.
- Machine cleaning down time minimized. The hinged carriage of the Battle Creek Model 201-A exposes the folding, sealing, and package handling sections of the machine for quick, easy cleaning. Non-corrosive metal parts are used throughout the machine wherever the product touches metal. Machine clean-up is fast and easy, saves production time.

Continuous Flow PACKAGING

BATTLE CREEK BREAD WRAPPING MACHINE CO. Battle Creek, Mich.



NOW! A NATURAL FOR B

MULLINIX *package* with

Your Bacon Looks Good . . . Makes the First Sale! Your



plenty of product visibility
when you lift the flap

Here's a bacon sales-winner proved in self-service counters from coast to coast—proved by its enthusiastic acceptance among packers and retailers as well as customers—the Mullinix Peek-A-Boo package! And now these Mullinix packages are available with the Milprint touch for colorful appeal, eye-catching design and brilliant printing. That's a combination to spell bigger bacon sales for you!

Now Milprint offers Mullinix packages as only Milprint can produce them—with the widest variety of materials and printing processes available anywhere . . . with outstanding design service . . . with over fifty years experience in printing craftsmanship. For Milprint Mullinix packages that attract, tell and sell your customers faster—call your Milprint man—*first!*

BIGGER BACON SALES!

With the MILPRINT touch!

! Your Bacon Stays Good . . . Makes the Repeat Sale!



The lightproof Mullinix package protects bacon flavor and sweetness, retains fresh appearance, yet leaves leaner-looking bacon readily visible by merely lifting the flap. Your customers will like its easy opening and re-closing, the way the Mullinix package stands on edge to take up less refrigerator space and—above all—the bacon that stays fresh to the very last slice and reminds her to buy your brand again!

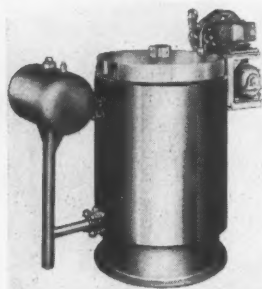


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NEW EQUIPMENT *and Supplies*

NEW FLAKE ICE MACHINE—Available in three models producing from 3 up to 15 tons of flake ice per day, is this newly-engineered machine made by Burge Ice Machine Co., Chicago. Both cutting



knives and water pump are operated by one motor in this unit of flooded type refrigeration system. The inside ice making surface is heavily chromium plated and cylinders are heavily

insulated with corkboard and aluminum or stainless steel jackets. The knives turn at less than 1½ revolutions per minute, depending on quantity of ice required. Operation is fully automatic and ice starts almost immediately after the unit is started. The machine is claimed to be relatively maintenance free. Refrigeration joints are accessible on the exterior and there are no packing glands or stuffing boxes to contend with. The unit actually occupies less space than the ice storage bin.

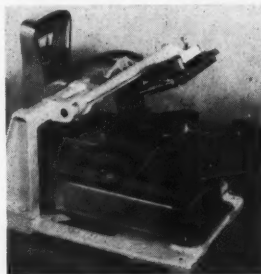
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NEW ANTIOXIDANT—The Griffith Laboratories, Inc., Chicago, has formulated an antioxidant, G15, that contains a new ingredient, butylated hydroxytoluene. The synergistic mixture is composed of propyl gallate, butylated hydroxi-

aniso, butylated hydroxytoluene and lecithin citrate in corn oil. Referred to as BHT, this is the latest carryover antioxidant to be developed.

* * *

FORMING-WEIGHING MACHINE—A new semi-automatic machine called Pak-N-Way allows an operator to form, fill, and make weight on 150 packages per hour, according to the maker, Oster Tool & Die Corp., Chicago. The machine accommodates the "wallet style" tab-lock, fold-over and lined carton with 4 to 16 oz. capacity. Cartons are formed square-cornered and sharp-edged for good appearance and neat, sturdy stacking. Present scales

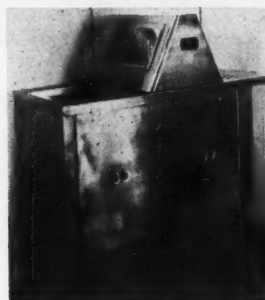


may be incorporated into the unit, or the device comes equipped with an Exact Weight scale as shown in photograph. Low maintenance is a feature claimed for this machine, which also is available in a hand-operated model.

* * *

NEW HEAVY-DUTY THERMOSTAT has been developed by Minneapolis Honeywell Regulator Co. for accurate control of temperatures in areas where corrosion and humidity are a problem. It will control gas, oil or stoker-fired heating plants. The thermostat features corrosion-resistant parts and completely sealed Micro switch contacts. The liquid-filled temperature sensing element is coiled within the cover for protection from damage, ease of cleaning and maximum sensitivity. Control range is between 35 and 100 degrees.

PICKLE INJECTOR—Designed for the medium or smaller processor of bacon and similar products, this new machine will handle four to five bellies per minute with one operator. The unit, called the Anco No. 992, is said to maintain accurate quality control as each injection is uniform on



1½ in. centers, regardless of the width and length of the belly. The conveyor is a stainless steel mat belt operating at a constant speed that moves product past a point where nine needles enter and inject cure at the rate of 60 times per minute. A hydraulically powered piston pump, mounted below the conveyor system, draws pickle from the sump tank and forces it to the manifold, where it passes through orifices to equalize the pressure and then through needles to the meat. Pressure generated by the pickle pump is reduced as it passes through the needles to control velocity of spray. This is said to eliminate "stripping" or separating the fibers of the product. The pickle pump is provided with an adjustable stroke to control the amount of cure injected at each penetration. Variations of weight pickup in green bellies may be adjusted from 0 to 12 per cent maximum. The curing time, depending on quality desired and type of cure, will vary from a few hours to five days. Excess pickle is filtered and recirculated. Made by the Albright-Nell Co., Chicago, the machine will handle product 16 in. wide and 4 in. thick. Brine pressure is 60 lbs. per sq. in.

NEW TRUCK REFRIGERATION SYSTEM—The Coldmobile Division, Union Asbestos & Rubber Co., Blue Island, Ill., has introduced a hermetically sealed truck refrigeration system in two sections. The refrigeration unit package is designed to mount through an opening 25½ by 23½ in. in the upper front wall of a trailer with the evaporator section inside and the condenser section outside. The power unit pack-



age is designed to mount underneath the trailer (see photo). This houses a direct-connected engine-generator unit, batteries and plug-in cord. The hermetically sealed design allows elimination of such items as belts, pulleys, compressor shaft seals, jackshafts and pillow block bearings. The hermetic motor-compressor in the refrigeration section is a 1½-hp. 220-volt, three-phase unit which is rated at 15,310 Btu./hr. at 30°F. evaporator and 100°F. ambient temperatures. Called TR-15, the new system has sufficient capacity to maintain any pre-cooled load at refrigerations temperatures above 32°F. in properly insulated trailers up to 35 ft. long. Defrosting is automatic and provision is made to utilize the cold water draining from the drip pan to sub-cool the refrigeration in the liquid received.



when sausage makers use

ACCOLINE®

U.S. PAT. PEND.

Only ACCOLINE® contains the
fabulous phosphate combination SS37

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Chicago 8, Illinois
CHEMICAL INDUSTRY
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Gentlemen:

Yes, I am willing to be convinced of the amazing
properties of Accoline®. Please send me:

☐ A FREE sample ☐ 2 lbs. ☐ 4 lbs. ☐ 6 lbs. so
that I may test it in actual use in my plant.

☐ A trial drum, 50 lbs., on approval.

NAME _____

POSITION _____

COMPANY _____

ADDRESS _____ ZONE _____

CITY _____ STATE _____

227

Livestock Conservation

(Continued from page 15)

nematode worms. In another four month feed test conducted with cattle it was found the worm free cattle gained 0.2 lbs. more per day than the infected animals.

Phenothiazine is a low cost affective drug available to the livestock producers to rid livestock of these costly parasites, Dr. Boughton advised.

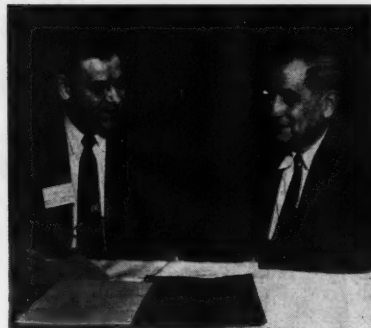
B. L. McKinley, assistant general livestock agent, the Santa Fe Railway, told of the work performed in livestock loss prevention by the railroads. One of the most effective tools adopted is the use of canvas curtains at the cattle car door. These are kept in position until the wing gates on the unloading chutes are opened. They prevent the animals from rushing out too quickly with possible injury to themselves and the handlers.

Edward Jay, Transportation Facilities Branch, USDA, told of the efforts by his group to find a good non-skid flooring that would withstand the wear and tear encountered in rail car movement. To date none has been found, Jay stated. One trucker volunteered the information that his firm has been pleased with the results obtained by applying motor car undercoating mixed with 6 to 10 lbs. of sand per gallon of undercoating to the floor of the livestock trailer.

A. Z. Baker, president, American Stock Yards Association, and A. L. Olson, president, South St. Paul Stock Yards, told of the progress being made at the various stock yards in reducing livestock loss. They noted that the various yards are increasing facilities for unloading trucks and providing means of handling straight loads. Aluminum tubular gates lessen the bruising of animals but also are more difficult to repair. Split round posts, while as strong as round posts, reduce bruising. Complicating the handling problem at the yards are excessive shipments on certain days. As high as 40 per cent of the total weekly receipts frequently are received on one day, taxing facilities to the limit.

Dr. Fred O'Flaherty, president, Livestock Conservation, Inc., stressed the need of pooling and evaluating information on livestock prevention. Only when the facts have been evaluated should they be released to the livestock industries.

As at the 1953 meeting, a feature of the conference was a half hour spot on the nationwide WLS Dinner Bell radio program conducted by Maynard Bertsch. Five representatives of the livestock industries were interviewed. One of these, John C. Macfarlane, director, LC, reported on the work done by LC in the new England states. In the past year 51 livestock conservation demonstration teams were organized, the aid of four



REVIEWING LC financial statement are Wilbur H. Coultas, American Meat Institute, and Frank E. Knutzen, head hog buyer, Swift & Company.

land grant colleges enlisted and Brighton Stock Yards of Boston, the oldest in the nation (they date back to 1775) conducted a major rehabilitation program.

Officers elected to LC posts for the coming year were: Dr. Fred O'Flaherty, director of tanning research, University of Cincinnati, president; Frank E. Knutzen, head hog buyer, Swift & Company, Chicago, first vice president; H. H. Kildee, dean emeritus, Iowa State College, second vice president; Wilbur H. Coultas, American Meat Institute, Chicago, secretary, and Fred H. Hatch, president, Chicago Livestock Exchange, treasurer.



Puts sizzle in sausage sales

Pork sausage with Huron MSG tastes better and sells better! And meat packers have learned that Huron MSG helps keep fine pork flavor longer in storage. It takes only 1½ oz. of Huron MSG to boost the flavor of 100 pounds of sausage. For samples and formula recommendations, write The Huron Milling Company, 9 Park Place, New York 7, N. Y.

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PURE MONOSODIUM GLUTAMATE 99+%

Made by the pioneers in protein derivatives

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for comfort to your trade
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REFRIGERATOR FAN
saves its cost many times in a year

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REYNOLDS
ELECTRIC COMPANY

Established 1900

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River Grove, Ill.

1

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9

10

11

12

13

14

15

CORROSION RESISTANCE

Media	Grade	Media	Grade	Media	Grade
Acetic Acid—40 Conc. 20°F.	7	Acetic Acid—40 Conc.	8	Coke—Sulfuric	8
Acetic Acid—40 Conc.	9	Acetic Acid—40 Conc.	9	Coke—Sulfuric	9
Acetic Acid—40 Conc.	10	Acetic Acid—40 Conc.	10	Coke—Sulfuric	10
Acetic Acid—40 Conc.	11	Acetic Acid—40 Conc.	11	Coke—Sulfuric	11
Acetic Acid—40 Conc.	12	Acetic Acid—40 Conc.	12	Coke—Sulfuric	12
Acetic Acid—40 Conc.	13	Acetic Acid—40 Conc.	13	Coke—Sulfuric	13
Acetic Acid—40 Conc.	14	Acetic Acid—40 Conc.	14	Coke—Sulfuric	14
Acetic Acid—40 Conc.	15	Acetic Acid—40 Conc.	15	Coke—Sulfuric	15

302
316
430

FULLY
RESISTANT

see note "B"

RESISTANCE TO SCALING

Temp., °F	Continuous	Temp., °F	Intermittent
1200	1	1500	5
1400	2	2000	6
1600	3	2500	7
1700	4	3000	8

MACHINABILITY

SAE of Mild Steel	Index
40	6
50	7
60	8
70	9
80	10
90	11
100	12

403
410
430
442
446

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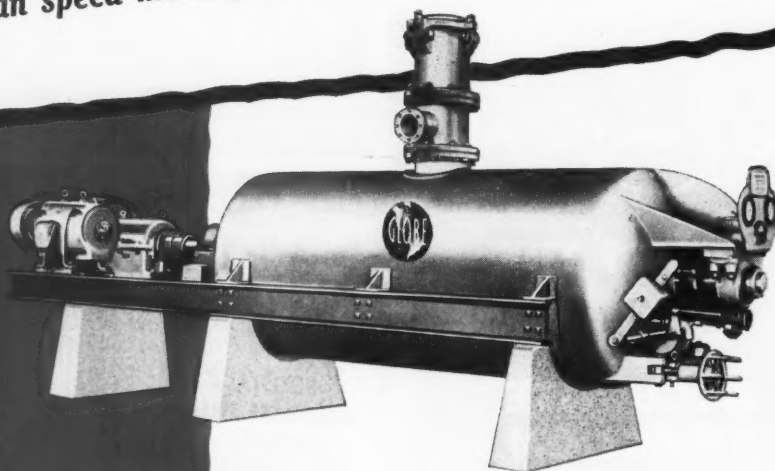
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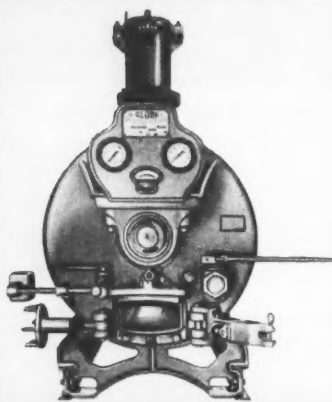
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can speed melting or cooking operations in your plant!



* Patented



View showing
discharge door,
with "Safety
Discharge Door"
open.



- The "Safety Discharge Door" is an exclusive feature of the Globe Heavy-Duty Dry Rendering Cooker. It provides a one man control and because it is hinged at the top, it can be "cracked" open to a self-locking limiting point, thus preventing door from flying open accidentally when unloading the cooker, and burning operators with hot grease.
- The heavier V-type agitator paddle blades are of cast steel, mounted on a $5\frac{1}{2}$ " SQUARE shaft of high carbon steel to prevent paddles from loosening, give a "plowing action" for better agitation, so the product is thus agitated from both sides of the cooker. Paddles can be adjusted to clear shell by $\frac{1}{8}$ ".
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40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

Weather Slows Livestocks Deliveries Cutting Expected Meat Output Hike

PRODUCTION of meat last week was hampered to a certain extent by adverse weather conditions over much of the larger marketing areas, according to the U. S. Department of Agriculture. Heavy snows late in the week

of calves was up sharply and was reported as the second largest weekly kill so far this year. Butchering of cattle was up 8 per cent over the like period of 1953.

A total of about 333,000 head of cat-

146,000 head and showed an even broader margin over the 123,000 count of a year earlier. Production of veal amounted to 15,300,000 lbs. as against 13,600,000 lbs. the week before and 12,500,000 lbs. last year.

Slaughter of hogs, up 2 per cent from the preceding week, numbered 1,043,000 head compared with 1,027,000 the previous week, while showing a 7 per cent cut from the 1,117,000 butchered in the like period of last year. Pork production totaled 140,200,000 lbs. for a small increase over the 137,300,000 lbs. produced the week before, but less than the 147,300,000 lbs. a year earlier. Lard production rose to 34,400,000 lbs. against 33,900,000 lbs. the previous week and 35,900,000 lbs. a year ago.

Butchering of sheep and lambs dropped to 251,000 head from 270,000 the previous week and 261,000 a year earlier, resulting in 12,300,000, 13,200,000 and 12,800,000 lbs. for the three weeks, respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 13, 1954, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
Mar. 13, 1954	333	180.2	146	15.3	1,043	140.2	251	12.3	348
Mar. 6, 1954	335	182.6	180	13.6	1,027	137.3	270	13.2	347
Mar. 14, 1953	308	171.4	123	12.5	1,117	147.3	261	12.8	344

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD	PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Mar. 13, 1954	990	541	190	105	237	134	102	49	13.9	34.4
Mar. 6, 1954	995	545	190	105	235	134	102	49	14.0	33.9
Mar. 14, 1953	998	556	179	102	232	132	103	49	13.8	35.9

slowed deliveries of livestock thus cutting to almost nil the expected increase. Total output was 348,000,000 lbs. against 347,000,000 lbs. the week before and was only 1 per cent above the 344,000,000 lbs. produced in the same week last year.

Slaughter of cattle, calves and hogs increased slightly over the week previous, while slaughter of sheep and lambs was down considerably. Slaughter

of cattle was up sharply and was reported as the second largest weekly kill so far this year. Butchering of cattle was up 8 per cent over the like period of 1953.

Calf slaughter, with a 16,000-head increase over the previous week, reached

AMI PROVISION STOCKS

Total of all pork meat holdings as of March 13 increased 3 per cent above stocks reported on February 27, according to the American Meat Institute. Total pork stocks at 323,800,000 lbs. compared with 315,400,000 lbs. two weeks earlier. A year ago these holdings were reported at 439,800,000 lbs.

Total lard and rendered pork fat holdings amounted to 58,500,000 lbs. against 60,100,000 lbs. two weeks before and 143,500,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

Mar. 13 stocks as
Percentage of
inventories on
Feb. 27 Mar. 14
1954 1953

BELLIES:			
Cured, D. S.	100	86	
Cured, S. P. & D. C.	98	69	
Frozen-for-cure, regular	105	40	
Frozen-for-cure, S. P. & D. C.	107	81	
Total bellies	104	77	
HAMS:			
Cured, S. P. regular	80	100	
Cured, S. P. skinned	119	58	
Frozen-for-cure, skinned	102	128	
Total hams	107	87	
PICNICS:			
Cured, S. P.	126	40	
Frozen-for-cure	102	65	
Total picnics	106	57	
FAT BACKS:			
D. S. CURED	92	85	
OTHER CURED AND FROZEN-FOR-CURE			
Total other	108	85	
BARRELED PORK			
FRESH FROZEN	100	27	
Loins, shoulder butts and spareribs	100	46	
All other	90	52	
TOT. ALL PORK MEATS	103	74	
RENDERED PORK FATS			
LARD	97	40	

LIGHT HOGS SHOW POSITIVE VALUES HERE THIS WEEK

(Chicago costs and credits, first two days of the week)

Higher prices on the more popular weight cuts of pork, coupled with a slight drop in live prices helped return cutting margins on light hogs to the positive side first time in weeks. Medium weights gained, while heavies were down more from last week.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	per	per	Value	Pct.	Price	per	per	Value	Pct.	Price	per	per	Value
live	live	lb.	cwt.	fin.	live	live	lb.	cwt.	fin.	live	live	lb.	cwt.	fin.
wt.	wt.	wt.	wt.	yield	wt.	wt.	wt.	wt.	yield	wt.	wt.	wt.	wt.	yield
Skinned hams	12.8	57.5	\$ 7.35	\$10.53	12.9	55.7	\$ 7.19	\$ 9.91	13.2	54.2	\$ 7.15	\$ 9.91		
Picnics	5.8	33.9	1.96	2.75	5.6	33.3	1.85	2.80	5.5	32.8	1.80	2.53		
Boston butts	4.3	50.3	2.20	3.08	4.1	49.3	2.02	2.86	4.1	47.6	1.96	2.70		
Loins (blade in)	10.2	47.5	4.84	6.94	9.9	47.4	4.69	6.59	9.7	47.4	4.60	6.49		
			\$16.35	\$23.30			\$15.76	\$21.96			\$15.51	\$21.63		
Bellies, S. P.	11.1	50.3	5.58	7.96	9.6	49.3	4.73	6.66	4.1	47.6	1.95	2.70		
Bellies, D. S.					2.1	33.4	.70	1.00	8.6	33.4	2.88	3.93		
Fat backs					3.2	13.4	.43	.60	4.6	14.4	.86	.91		
Jowls					1.7	22.4	.38	.56	1.9	22.4	.43	.60		
Raw leaf	2.3	17.2	.40	.55	2.2	17.2	.38	.53	2.2	17.2	.38	.53		
P.S. lard, rend. wt.	14.9	16.8	2.50	3.61	13.5	16.8	2.27	3.16	11.6	16.8	1.95	2.67		
			\$ 8.87	\$12.68			\$ 8.80	\$12.51			\$ 8.25	\$11.34		
Spareribs	1.6	44.6	.71	1.03	1.6	39.6	.62	.89	1.6	26.6	.43	.59		
Regular trimmings	3.2	23.6	.78	1.11	3.1	23.6	.73	.99	2.9	23.6	.68	.97		
Feet, tails, etc.	2.0		.28	.40	2.0		.28	.39	2.0		.28	.39		
Offal & misc.			.80	1.15			.80	1.14			.80	1.13		
TOTAL YIELD					TOTAL YIELD					TOTAL YIELD				
& VALUE	70.0	\$27.79	\$39.67	71.5	\$27.08	\$37.88	72.0	\$25.95	\$36.05					
		Per	Per			Per	Per				Per	Per		
		cwt.	cwt.			cwt.	cwt.				cwt.	cwt.		
Cost of hogs		alive	alive			alive	alive				alive	alive		
Condemnation loss														
Handling and overhead														
TOTAL COST PER CWT.		\$27.46	\$39.22			\$27.49	\$38.45				\$27.13	\$37.68		
TOTAL VALUE		27.79	39.67			27.08	37.88				25.95	36.05		
Cutting margin		+.33	+.45			— .41	— .57				— 1.18	— 1.63		
Margin last week		— .27	— .49			— .61	— .80				— 1.05	— 1.29		

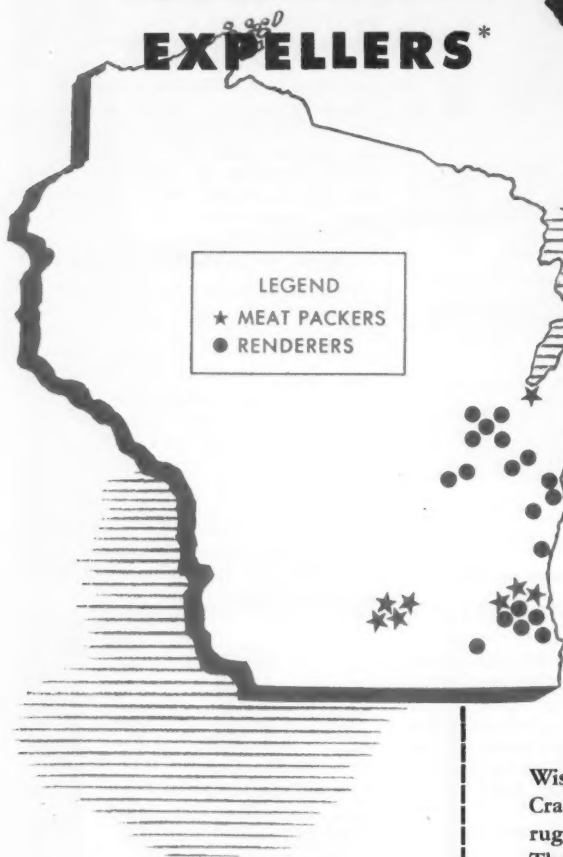
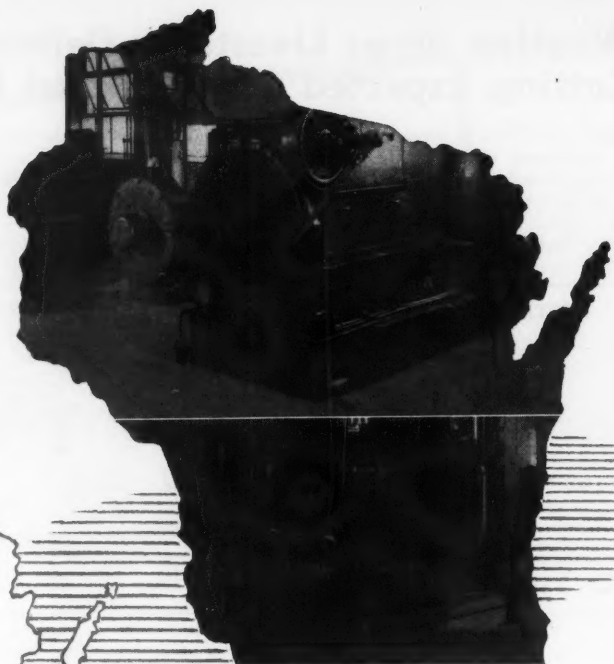
CHICAGO PROV. SHIPMENTS

Provision shipment by rail, in the week ended Mar. 13, with comparisons:

	Week	Previous	Cor. Week
	Mar. 13	Week	1953
Cured meats,			
pounds	12,991,000	11,807,000	4,557,000
Fresh meats,			
pounds	20,517,000	32,981,000	22,385,000
Lard pounds	2,207,000	5,307,000	3,229,000

27

ANDERSON CRACKLING EXPELLERS*



LEGEND
★ MEAT PACKERS
● RENDERERS

**provide
dependable service in
Wisconsin packing
and rendering plants**

- Pennsylvania 45 Crackling Expellers
- Illinois 70 Crackling Expellers
- California 60 Crackling Expellers
- Iowa 33 Crackling Expellers
- Minnesota 21 Crackling Expellers
- Wisconsin 27 Crackling Expellers

Wisconsin packers and renderers who operate 27 Anderson Crackling Expellers are more than pleased with the rugged dependable service given by these machines. They are impressed by the sturdy build of the Expellers themselves and particularly by the durability of all parts. Since these Expellers require only one man to oversee their operation the labor costs are low. And when it comes to Cracklings . . . the high-protein, low-fat meat scrap produced by an Expeller is tops. If you've never seen an Expeller operation, why not do so now? Anderson will be glad to arrange a trip through a plant near you. Write or phone today.



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and Foreign Countries



February Cold Storage Meat Stocks Below January; 39% Below 1953

MEATS moving out of cold storage during February resulted in about a 2 per cent decline in total volume to about 749,018,000 lbs. from 761,698,000 lbs. at the close of January, according to figures released by the

in storage on February 28 compared with 229,871,000 lbs. a month earlier. The decrease was heavier, 21 per cent compared with 253,988,000 lbs. a year ago, while end of February beef stocks remained 15 per cent above the five-

at 10,734,000 lbs. were down from 11,460,000 lbs. a month before, 23,670,000 lbs. a year earlier and the five-year average of 15,569,000 lbs.

Veal inventories declined to 14,513,000 lbs. from 18,023,000 lbs. at the end of January and 20,469,000 lbs. a year ago, while showing an increase compared with the 13,870,000-lb. average for the end of February.

Stocks of miscellaneous meat items dropped to 49,512,000 lbs. from 57,841,000 lbs. on January 31, 67,272,000 lbs. at the close of February 1953 and 62,641,000 lbs., the five-year average.

Canned meat and meat products rose to 44,608,000 lbs. at the close of February from 36,198,000 lbs. a month before, but showed a drop from the 54,339,000 lbs. in cold storage a year earlier, while the average was 43,265,000 lbs.

Sausage room products were at 14,156,000, 14,998,000, and 18,929,000 lbs. for the three dates compared, while the average was 15,428,000 lbs.

U. S. COLD STORAGE STOCKS, FEBRUARY 28, 1954

	Feb. 28 1954 1,000 lbs.	Feb. 28 1953 1,000 lbs.	Jan. 31 1954 1,000 lbs.	5 yr. av. 1948-52 1,000 lbs.
Beef, frozen	200,849	239,893	220,012	169,664
Beef, in cure and cured	9,216	13,995	9,859	12,308
Total beef	210,065	253,888	229,871	181,972
Pork, frozen	267,902	396,907	249,256	410,122
Pork, D. S. in cure and cured	32,044	38,841	35,330	50,229
Pork, S. P. in cure and cured	106,284	169,065	108,721	184,838
Total pork	406,230	604,813	393,307	645,189
Lamb and mutton, frozen	10,734	23,670	11,460	15,569
Veal, frozen	14,513	20,469	18,023	19,570
All offal	49,512	67,272	57,841	62,641
Canned meat and meat products	44,608	54,339	36,198	43,265
Sausage room products	14,156	18,929	14,998	15,428
The Government holds in cold storage outside of processors hands 21,774,000 lbs. of beef and 14,388,000 lbs. of pork.				

U.S. Department of Agriculture. The decrease was especially heavy, 39 per cent, compared with the 1,043,480,000 lbs. in cold storage at the close of February, 1953 and about 30 per cent under the average of 977,934,000 lbs. for February 28.

The comparatively heavy volume of beef output during the month held down the outward movement to 10 per cent, with 210,065,000 lbs. of it

year average of 181,972,000 lbs.

Pork, on the other hand, despite output on a seasonal decline, rose to 406,230,000 lbs. from 393,307,000 lbs. at the close of January, while showing about a 49 per cent decline from the 604,813,000 lbs. in cold storage on February 28, 1953 and down about 58 per cent under the 645,189,000-lb. average for the close of February.

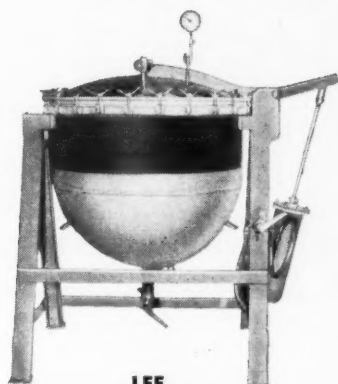
February 28 lamb and mutton stocks

U.S. Lard Storage Stocks

March 1 stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, totaled 76,000,000 lbs., according to the American Meat Institute. This was approximately the same as a month before, but 69 per cent less than the 242,000,000 lbs. in storage a year earlier.

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MEAT and POULTRY PROCESSING



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PRESSURE COOKER**

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- Increases yield
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Beef Scribe Saw
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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Mar. 16, 1954
Prime, 600/800	42
Choice, 500/700	37 1/2
Choice, 700/800	37 1/2 @ 37 1/2
Good, 700/800	34 1/2 @ 35
Commercial cows	26 @ 26 1/2
Can. & cut. cows	23 1/2
Bulls	27

STEER BEEF CUTS

Prime:	
Hindquarter	53.00 @ 55.0
Forequarter	33.00 @ 35.0
Round	44.00 @ 46.0
Trimmed full loin	36.00 @ 38.0
Regular chuck	33.00 @ 36.0
Fore Shank	16.00 @ 18.0
Brisket	33.00 @ 35.0
Rib	30.00 @ 34.0
Short plate	13.00 @ 15.5
Flanks (rough)	13.00 @ 15.5

Choice:	
Hindquarter	43.00 @ 45.0
Forequarter	30.00 @ 33.0
Round	44.00 @ 46.0
Trimmed full loin	35.00 @ 38.0
Regular chuck	33.00 @ 36.0
Fore Shank	16.00 @ 18.0
Brisket	32.00 @ 35.0
Rib	30.00 @ 34.0
Short plate	13.00 @ 15.5
Flanks (rough)	13.00 @ 15.5

Good:	
Round	40.00 @ 42.0
Regular chuck	33.00 @ 35.0
Brisket	33.00 @ 35.0
Rib	30.00 @ 34.0
Loins	48.00 @ 52.0

COW & BULL TENDERLOINS

3/4 range cows	50 @ 52
3/4 range cows	58 @ 60
4/5 range cows	63 @ 65
5/6 range cows	80
Bulls, 5/6 up	80

BEEF HAM SETS

Knuckles	44 1/2
Insides	44 1/2
Outsides	41 @ 42

BEEF PRODUCTS

Tongues, No. 1	20 @ 30
Hearts, regular	13 1/2 @ 14
Livers, selected	30 @ 31
Livers, regular	22 @ 23
Tripe, scalded	7 @ 8
Tripe, cooked	6 1/2 @ 7
Lips, scalded	10
Lips, unscalded	7 1/2
Lungs	8 @ 8 1/2
Mides	8 @ 8 1/2
Udders	6

FANCY MEATS

(L.C.L. prices)

Beef tongues, corned	33 @ 38
Veal breeds, under 12 oz.	42 @ 44 1/2
12 oz. up	85 @ 90
Calf tongues, 1/2 down	23 @ 26
Ox tails, under 3/4 lb.	12 @ 15
Over 3/4 lb.	16 @ 18

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	58 @ 63 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	62 @ 68
Hams, skinned, 16/18 lbs., wrapped	58 @ 64 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	61 @ 67
Bacon, fancy trimmed, bris.	65 @ 67
Ret off, 8/10 lbs., wrapped	63 @ 64
Bacon, fancy square cut, seedless, 12/14 1/2 lbs., wrapped	63 @ 64
Bacon, No. 1 sliced, 1-lb. open-faced layers	73 @ 75

VEAL—SKIN OFF

Carcass

(L.C.L. prices)

Prime, 80/110	\$4.00 @ 45.00
Prime, 110/150	43.00 @ 44.00
Choice, 80/110	37.00 @ 41.00
Choice, 110/150	36.00 @ 39.00
Good, 50/80	32.00 @ 34.00
Good, 80/110	35.00 @ 37.00
Good, 110/150	35.00 @ 36.00
Commercial, all wts.	25.00 @ 31.00

CARCASS MUTTON

(L.C.L. prices)

Choice, 70/down	18 @ 19
Good, 70/down	16 @ 17

CARCASS LAMB

(L.C.L. prices)

Prime, 40/50	46 @ 47
Prime, 50/60	44 @ 47
Choice, 40/50	45 @ 46
Choice, 50/60	43 @ 45
Good, all weights	42 @ 45

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	26 @ 26 1/2
Pork trim., guar. 50% lean, bbls.	28 1/2
Pork trim., 80% lean, bbls.	45
Pork trim., 85% lean, bbls.	56
Pork cheek meat, trimd., bbls.	40
Pork head meat	25 1/2
C.C. cow meat, bbls.	32 1/2 @ 33
Bull meat, bon'ls, bbls.	35 @ 35 1/2
Beef trimmings, 75/85, bbls.	24 @ 25
Beef trimmings, 85/90%, bbls.	26 1/2
Bon'ls chucks, bbls.	3 1/2 @ 33
Beef cheek meat, trimd., bbls.	22
Beef head meat, bbls.	17 1/2
Shank meat, bbls.	23 1/2
Veal trim., bon'ls, bbls.	30

FRESH PORK AND PORK PRODUCTS

(L.C.L. prices)

Hams, skinned, 10/14	58 @ 61
Hams, skinned, 14/16	56
Pork loins, regular, 12/down, 100's	50 @ 50 1/2
Pork loins, boniless, 100's	78
Shoulders, under 16 lbs., 100's	42
Picnics, 4/6 lbs., loose	36
Picnics, 6/8 lbs., loose	35
Pork livers	19
Boston butts, 4/8 lbs.	47 1/2 @ 48 1/2
Tenderloins, fresh, 10's	78 @ 80
Neck bones, bbls.	16
Brains, 10's	16 1/2
Bars, 30's	18
Snouts, lean in, 100's	14 @ 15
Feet, a.c., 30's	13 @ 14

SAUSAGE CASINGS

(L.C.L. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	55 @ 65
Domestic rounds, over 1 3/4 in., 140 pack	80 @ 110
Export rounds, wide over 1 1/2 in.	1.40 @ 1.65
Export rounds, medium, 1 1/2 to 1 3/4 in.	80 @ 1.00
Export rounds, narrow, 1 1/4 in. under	1.00 @ 1.25
No. 1 wens., 24 in. up	12 @ 14
No. 1 wens., 22 in. up	9 @ 12
No. 2 wensands	7 @ 10
Middles, sew., 1 1/2 to 2 in.	80 @ 1.25
2 @ 2 1/2 in.	1.35 @ 1.50
Middles, extra select, 2 1/4 to 2 1/2 in.	1.90 @ 2.25
Middles, extra select, 2 1/2 in. & up	2.75 @ 3.50
Beef bungs, exp., No. 1	24 @ 29
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	6 @ 10
10-12 in. wide, flat	10 @ 12
12-15 in. wide, flat	17 @ 22

Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.65 @ 4.00
Medium, 32 @ 35 mm.	2.75 @ 3.10
Spec. med., 35 @ 38 mm.	1.80 @ 2.10
Export bungs, 34 in. cut.	40 @ 42
Large prime bungs, 34 in. cut.	25 @ 30
Medium prime bungs, 34 in. cut.	20 @ 23
Small prime bungs, 22 in.	12 @ 18
Middles, 1 per set, cap. off.	50 @ 70
Sheep cas., (per hank):	
26/28 mm.	3.55 @ 4.60
24/26 mm.	4.00 @ 4.50
22/24 mm.	4.00 @ 4.50
20/22 mm.	3.00 @ 3.50
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.00 @ 1.35

DRY SAUSAGE

(L.C.L. prices)

Cervelat, ch. hog bungs	92 @ 93
Thuringer	42 @ 48
Farmer	75 @ 77
Holsteiner	77 @ 79
B. C. Salami	87 @ 89
Genoa style salami, ch.	1.00 @ 1.02

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings..	50 1/2
Pork sausage, sheep cas..	55 @ 59
Frankfurters, sheep cas..	49 1/2 @ 52
Frankfurters, skinless ..	39 1/2 @ 42 1/2
Bologna (ring) ..	36 1/2 @ 44
Bologna, artificial cas..	33 1/2 @ 36 1/2
Smoked liver, hog bungs..	46 1/2
New Eng. lunch. spec. ..	67 @ 74
Souse ..	34 @ 61
Polish sausage, smoked ..	48 @ 61 1/2
Pickle & Pimiento loaf..	34 1/2 @ 41 1/2
Pickle loaf ..	35 1/2 @ 44 1/2
Pepper loaf ..	42 @ 60 1/2
Smoke snacks ..	51 1/2
Smoke links ..	60 1/2

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	27	30
Cominos seed	26	30
Mustard seed, fancy. 23		
Yellow American	17	
Oregano	40	47
Coriander, Morocco, ..		
Natural No. 1	15	19
Marjoram, French ..	40	47
Sage, Dalmatian, ..		
No. 1	50	67

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo...	\$10.06
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Bbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.:	
Granulated (ton)	\$28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran., basis	8.10
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.50
L.C.L. ex-warehouse, Chgo.	7.40
C/L Del. Chgo.	7.40

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	76	76
Resifted	72	79
Chili Powder	47	
Chili Pepper	47	
Cloves, Zanzibar	57	93
Ginger, Jam., unbl.	40	46
Mace, fancy, Banda ..		
West Indies	1.40	
East Indies	1.64	
Mustard flour, fancy ..	37	
No. 1	33	
West India Nutmeg ..	49	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, Packers	1.07	1.42
Malabar	1.07	1.17
Black Lampung	1.67	1.17

PACIFIC COAST WHOLESALE MEAT PRICES

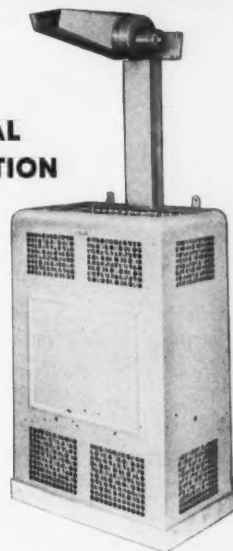
	Los Angeles Mar. 9	San Francisco Mar. 9	No. Portland Mar. 9
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$37.00@38.00	\$39.00@40.00	\$38.00@40.00
600-700 lbs.	36.00@37.00	37.00@39.00	37.00@40.00
Good:			
500-600 lbs.	34.00@36.00	36.00@37.00	35.00@38.50
600-700 lbs.	31.00@34.00	35.00@36.00	35.00@38.00
Commercial:			
350-500 lbs.	31.00@34.00	34.00@36.00	30.00@35.00
COW:			
Commercial, all wts.	25.00@28.00	27.00@32.00	26.00@33.00
Utility, all wts.	24.00@27.00	25.00@27.00	25.00@31.00
FRESH CALF:			
Choice:			
200 lbs. down	39.00@42.00	None quoted	42.00@44.00
Good:			
200 lbs. down	37.00@40.00	38.00@42.00	39.00@42.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	41.00@43.00	43.00@45.00	42.00@44.00
50-60 lbs.	40.00@42.00	40.00@43.00	40.00@43.00
Choice:			
40-50 lbs.	41.00@43.00	43.00@45.00	42.00@44.00
50-60 lbs.	40.00@42.00	40.00@43.00	None quoted
Good, all wts.	38.00@41.00	38.00@42.00	38.00@42.00
MUTTON (EWE):			
Choice, 70 lbs. down	22.00@25.00	None quoted	19.00@24.00
Good, 70 lbs. down	22.00@25.00	None quoted	19.00@24.00
FRESH PORK CARCASSES (Packer Style) (Shipper Style)			
80-120 lbs.	None quoted	41.00@45.00	None quoted
120-160 lbs.	41.00@42.50	40.00@41.00	41.00@41.50
LOINS:			
8-10 lbs.	55.00@59.00	60.00@62.00	56.00@60.00
10-12 lbs.	55.00@59.00	56.00@58.00	55.00@60.00
12-16 lbs.	55.00@59.00	54.00@56.00	54.00@59.00
FRESH PORK CUTS No. 1: (Smoked)			
PICNICS:			
4-8 lbs.	39.00@44.00	41.00@43.00	41.00@46.00
HAMS, Skinned:			
12-16 lbs.	58.00@64.00	64.00@68.00	63.00@67.00
16-18 lbs.	58.00@63.00	62.00@66.00	62.00@66.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	66.00@72.00	68.00@75.00	70.00@75.00
8-10 lbs.	64.00@72.00	66.00@72.00	66.00@72.00
10-12 lbs.	62.00@68.00	None quoted	65.00@70.00
LARD, Refined:			
1-lb. cartons	22.00@23.50	22.00@25.00	22.00@24.50
50-lb. cartons and cans ..	20.50@22.50	22.00@23.00	None quoted
Tierces	19.50@22.00	21.00@22.00	21.00@23.50

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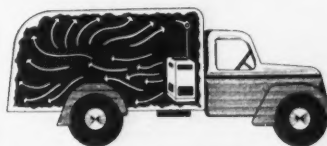
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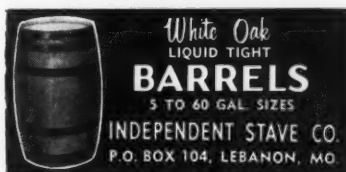


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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS

WEDNESDAY, MAR. 17, 1954

REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	56 1/2 n	56 1/2 n
10-12	56 1/2 n	56 1/2 n
12-14	54 1/2 n	54 1/2 n
14-16	52 1/2 n	52 1/2 n
16-18	51 1/2 n	51 1/2 n
18-20	50 1/2 n	50 1/2 n
20-22	49 1/2 n	49 1/2 n

SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	58 1/2 @ 59 1/2	58 1/2 @ 59 1/2
12-14	57	57 n
14-16	55	55
16-18	54	54
18-20	53	53
20-22	52	52
22-24	51 n	51
24-26	50 1/2 n	50 1/2 n
26-30	50 1/2 n	50 1/2 n
25/up, 2's	49 @ 49 1/2	48 1/2

PICNICS

	Fresh or F.F.A.	Frozen
4-6	35	35
6-8	34	34
8-10	33 1/2	33 1/2
10-12	33 1/2	33 1/2
12-14	33 1/2	33 1/2
8/up, 2's in.	33 1/2	33 1/2

OTHER CELLAR CUTS

	Fresh or Frozen	Cured
Square hams	29 1/2 @ 29 1/2	29 n
Jowl butts	24	23 n
S. P. jowls		23 n

LARD FUTURES PRICES

FRIDAY, MAR. 12, 1954

	Open	High	Low	Close
Mar. 17.20	17.50	17.17 1/2	17.42 1/2 b	
May 17.07 1/2	17.40	17.05	17.35	
July 17.12 1/2	17.32 1/2	17.07 1/2	17.30 a	
Sept. 16.85	17.10	16.85	17.10	
Oct. 16.25	16.40	16.20	16.40 a	
Nov. 15.97 1/2	16.00	15.97 1/2	16.00	

Sales: 9,000,000 lbs.

Open interest at close Thurs., Mar. 11th: Mar. 283, May 543, July 498, Sept. 148, Oct. 61, and Nov. 2 lots.

MONDAY, MAR. 15, 1954

	Mar. 17.50	17.95	17.50	17.92 1/2
May 17.40	17.72 1/2	17.40	17.72 1/2	-80
July 17.35	17.60	17.35	17.60	-55
Sept. 17.20	17.37 1/2	17.20	17.37 1/2 b	
Oct. 16.40	16.55	16.40	16.55 a	
Nov. 16.10	16.30	16.10	16.30	

Sales: 11,640,000 lbs.

Open interest at close Fri., Mar. 12th: Mar. 272, May 526, July 489, Sept. 147, Oct. 67, and Nov. 2 lots.

TUESDAY, MAR. 16, 1954

Mar.	17.90	18.60	17.90	18.52½
May	17.75	18.12½	17.72½	18.07½
	-72½			
July	17.62½	18.05	17.62½	17.95
Sept.	17.40	17.72½	17.40	17.70
Oct.	16.50	16.85	16.50	16.85a
Nov.	16.10	16.30	16.10	16.30
Sales:	18,160,000 lbs.			
Over interest at close Mar. - May				

Sales: 18,160,000 lbs.

Open interest at close Mon., Mar. 15: Mar. 268, May 500, July 469, Sept. 151, Oct. 69, and Nov. 2 lots.

WEDNESDAY, MAR. 17, 1954

	Mar. 18.65	19.50	18.52 1/2	19.30
May 18.20	18.45	18.12 1/2	18.22 1/2	-27 1/2
July 18.15	18.27 1/2	18.00	18.07 1/2 b	
Sept. 17.77 1/2	17.95	17.77 1/2	17.80	
Oct. 17.00	17.05	16.90	16.90	
Nov. 16.40	16.40	16.40	16.40 a	

Sales: 20,440,000 lbs.

Open interest at close Tues., Mar. 16: Mar. 266, May 503, July 429, Sept. 148, Oct. 13, and Nov. 9 lots.

THURSDAY, MAR. 18, 1954

	Mar. 19.57 1/2	19.75	18.90	18.90 b
May 18.25	18.42 1/2	17.92 1/2	18.05	-30
July 18.12 1/2	18.22 1/2	17.75	17.90	
Sept. 17.50	17.87 1/2	17.35	17.52 1/2	
Oct. 16.85	16.85	16.50	16.62 1/2 b	
Nov. 16.25	16.25	16.20	16.20 a	

Sales: 12,000,000 lbs.

Open interest at close Wed., Mar. 17: Mar. 188, May 509, July 490, Sept. 175, Oct. 83, and Nov. 11 lots.

BELLIES

(Square Cut)

	Green	Cured
6-8	51 n	52 1/2 n
8-10	51	52 1/2 n
10-12	49 @ 49 1/2	50 1/2 @ 51 n
12-14	47	48 1/2 n
14-16	46 @ 46 1/2	47 1/2 @ 47 1/2 n
16-18	44 1/2 @ 45 1/2	46 @ 47 n
18-20	44 1/2	45 1/2 n

GR. AMN. BELLIES

	Clear
18-20	35 1/2 n
20-25	35 1/2
25-30	35 1/2
30-35	33
35-40	32 1/2
40-50	28 1/2

FAT BACKS

	Fresh or Frozen	Cured
6-8	14 1/2 n	14 1/2 n
8-10	14 1/2 n	15 1/2
10-12	15 1/2 n	16
12-14	17	16 1/2
14-16	16 n	16 1/2
16-18	17 n	17 1/2
18-20	17 1/2 n	17 1/2
20-25	17 1/2 n	18

BARBELED PORK

	Clear Fat Back	Pork
30/40	42 n	60/70.....38 1/2 n
40/50	42 n	70/80.....38 1/2 n
50/60	42 n	80/100.....38 1/2 n
		100/125.....

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during January was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	36,431
Calves	23,015
Hogs	19,568
Sheep	32,473

Meat and lard production for January:

	Lbs.
Sausage	4,210,280
Pork and beef	7,072,531
Lard and substitutes	407,724
Total	11,690,535

As of January 31, California had 110 meat inspectors. Plants under state inspection totaled 318, and plants under state approved municipal inspection totaled 86.

PACKERS' WHOLESALE LARD PRICES

	Chicago
Refined lard, tierces, f.o.b.	\$20.75 n
Refined lard, 50-lb. cartons, f.o.b. Chicago	20.75 n
Kettle rend., tierces, f.o.b. Chicago	22.25
Leaf, kettle rend., tierces, f.o.b. Chicago	23.25
Lard flakes	26.25
Neutral tierces, f.o.b. Chicago	26.25
Standard shortening* N. & S.	21.00
Hydrogenated shortening, N. & S.	22.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Mar. 12	17.50 n	16.25 n	17.25 n
Mar. 13	17.50 n	16.25 n	17.25 n
Mar. 15	18.00 n	16.50 n	17.50 n
Mar. 16	18.50 n	17.00 n	18.00 n
Mar. 17	19.25 n	17.75 n	18.75 n
Mar. 18	19.00 n	17.62 1/2 a	18.62 1/2 n

a-asked b-bid; n-normal.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	Mar. 16, 1954
Prime, 800 lbs./down	\$43.00 @ 43.00
Prime, 800/900	40.00 @ 48.00
Choice, 800 lbs./down	38.00 @ 40.00
Choice, 800/900	37.50 @ 38.50
Good, 500/700	35.00 @ 37.00
Steer, commercial	30.00 @ 32.00
Cow, commercial	25.00 @ 29.00
Cow, utility	21.00 @ 25.00

BEEF CUTS

Prime	City
Hindquarters, 600/800	53.0@ 60.0
Hindquarters, 800/900	50.0@ 54.0
Rounds, no flank	46.0@ 47.0
Rounds, Diamond bone	
no flank	47.0@ 49.0
Short loins, untrim	54.0@ 55.0
Short loins, trim	112.0@120.0
Flanks	14.0@ 16.0
Ribs (7 bone cut)	60.0@ 68.0
Arm chucks	37.0@ 40.0
Briskets	35.0@ 37.0
Plates	16.0@ 18.0
Forequarters (Kosher)	40.0@ 45.0
Arm chucks (Kosher)	44.0@ 45.0
Briskets (Kosher)	36.0@ 38.0

	Choice
Hindquarters, 600/800	49.0 @ 55.0
Hindquarters, 800/900	46.0 @ 49.0
Rounds, no flank	43.0 @ 46.0
Rounds, Diamond bone, no flank	43.0 @ 46.0
Short loins, untrim	65.0 @ 75.0
Short loins, trim	72.0 @ 85.0
Ribs (7 bone cut)	50.0 @ 58.0
Arm chucks	33.0 @ 37.0
Briskets	35.0 @ 37.0
Plates	16.0 @ 18.0
Forequarters (Kosher)	34.0 @ 40.0
Arm chucks (Kosher)	34.0 @ 40.0
Briskets (Kosher)	26.0 @ 38.0

FANCY MEATS

(l.c.l. prices)	Cwt.
Veal breads, under 6 oz.	\$34.00@35.00
6 to 12 oz.	39.00@40.00
12 oz. up	89.00
Beef livers, selected ...	36.00
Beef kidneys	12.00
Oxtails, over 1/2 lb.	15.00@16.00

LAMBS

	(L.c.l. prices)	City
Prime, 30/40	\$47.00@50.00
Prime, 40/45	49.00@53.00
Prime, 45/55	47.00@50.00
Choice, 30/40	46.00@49.00
Choice, 40/45	48.00@51.00
Choice, 45/55	46.00@48.00
Good, 30/40	45.00@48.00
Good, 40/45	46.00@48.00
Good, 45/55	43.00@46.00
		Western
Prime, 40/45	45.00@47.00
Prime, 45/50	45.00@47.00
Prime, 50/55	45.00@47.00
Choice, 35/down	44.00@46.00
Good, all wts.	40.00@43.00
Utility, all wts.	None quoted

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 6, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lbs.	Good and Choice	Grade B* Dressed	Good Handweights
	1954	1953	1954	1953
Toronto	\$17.84	\$21.57	\$28.00	\$30.50
Montreal	17.84	21.57	27.50	28.50
Winnipeg	16.37	20.44	28.00	26.00
Calgary	16.85	19.95	23.21	26.66
Edmonton	16.35	20.40	23.66	26.00
Lethbridge	17.00	20.40	23.00	26.00
Pr. Albert	15.80	19.90	23.75	26.50
Moose Jaw	15.80	19.70	23.50	26.00
Saskatoon	15.90	19.70	23.50	26.00
Regina	15.50	19.60	23.30	26.25
Vancouver	17.50	20.25	26.50	27.37

*Dominion Government premiums not included.

Bagged material "takes to the air"



At left, two-fingered carrier dips, picks up bag from rack, continues to one of seven rail loading stations or separate truck dock. There's no floor congestion as bags move through

warehouse to dock (top right). Circuit covers 858 ft. Portable chute with roller conveyor discharges bags at shoulder height for easy handling, quick loading (bottom right).

LINK-BELT Overhead Trolley Conveyor carries 100-lb. feed sacks from filling to shipping docks

LIKE many other plants, New Century Co., Chicago, has put its ceilings to work . . . moves 25,000 lbs. of feed per hour on a Link-Belt Overhead Trolley Conveyor. Traveling irregular horizontal or vertical paths, the overhead trolley conveyor serves where several other types of conveyors would be needed . . . takes up no floor space.

After four years, New Century reports *reduced handling has more than paid the cost of installation!* Maintenance has been negligible.

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safely . . . quickly . . . dependably. Nor is plant arrangement a limitation. These conveyors go anywhere—floor to floor, even building to building.

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LINK-BELT
OVERHEAD TROLLEY CONVEYORS

LINK-BELT COMPANY: Plants: Chicago, Indianapolis, Philadelphia, Colmar, Pa., Atlanta, Houston, Minneapolis, San Francisco, Los Angeles, Seattle, Toronto, Springs (South Africa), Sydney (Australia). Sales Offices in Principal Cities.

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, March 17, 1954

Last week-end trading disclosed fractionally better prices being paid in the inedible fats group; however, the tapering off of export interest, at the start of the new week, together with lower bids coming out in Midwest locale, imparted easiness in the trade, especially on tallowes.

A few tanks of special tallow traded at 7c, c.a.f. Chicago, and more was reported available. Buyers' ideas were around 6½@6¾. Several tanks of not all hog choice white grease sold at 9½c, Chicago basis. Several tanks of B-white grease traded at 7½c, delivered Chicago. Several tanks of bleachable fancy tallow sold at 7½c, c.a.f. Chicago. All hog choice white grease sold at 11¼c, c.a.f. East, a few tanks involved. A tank of edible tallow sold at 11¼c and another tank sold brought 11½c, both Chicago basis. Bleachable fancy tallow was reported sold at 7½c and 7¾c, c.a.f. East; several tanks in the trade. A couple more tanks of bleachable fancy tallow sold early at 7½c, c.a.f. Chicago. Buyer ideas were ¾c lower later.

The market on Wednesday was held about steady on tallowes; however, all hog choice white grease was in good demand for export. Early movement of all hog choice white grease was recorded at 11¼c and later at 11½c, all c.a.f. East, fair to good trade involved. Prime tallow was bid at 7½c, Chicago, but held at 7¼c. Special tallow was bid at 6½c but held at ¼c higher.

Several tanks of bleachable fancy tallow traded at 7½c, c.a.f. Chicago. Yellow grease was bid at 6½@6¾c, Chicago, depending on quality. A few tanks of No. 1 tallow sold at 6½c, c.a.f. Chicago. Several tanks of No. 2 tallow sold at 6¾c, c.a.f. New Orleans. A tank of edible tallow sold at 11¼c, Chicago basis, and a tank of not all hog choice white grease traded at 9¼c,

cost after freight, Chicago.

TALLOWES: Wednesday's quotations: edible tallow, 11½c; original fancy tallow, 7½@7¾c; bleachable fancy tallow, 7½c; prime tallow, 7½@7¾c; special tallow, 7c; No. 1 tallow, 6½c; and No. 2 tallow, 6@6¼c.

GREASES: Wednesday's quotations: choice white grease (not all hog), 9¼c; B-white grease, 7½c; yellow grease, 6½@6¾c; house grease, 6½@6¾c; and brown grease, 6@6¼c; Choice white grease (all hog), delivered East price, 11½c.

BY-PRODUCTS MARKETS

Blood

Wednesday, March 17, 1954

Unit	Ammonia
Unground, per unit of ammonia (bulk)	8.50

Digester Feed Tankage Material

Wet rendered, unground, loose	8.25
Low test	8.50
High test	8.50
Liquid stick tank cars	4.50

Packinghouse Feeds

Carlots, per ton	Per ton
50% meat and bone scraps, bagged	\$97.50@100.00
50% meat and bone scraps, bulk	95.00@ 97.50
55% meat scraps, bulk	100.00@109.00
60% Digester tankage, bulk	102.50@105.00
60% Digester tankage, bagged	105.00@110.00
80% blood meal, bagged	145.00
70% standard steamed bone meal, bagged (spec. prep.)	70.00
60% steamed bone meal, bagged	60.00@ 65.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	6.00@6.25
Hoof meal, per unit ammonia	7.00@7.25

Dry Rendered Tankage

Per unit Protein	Per unit
Low test	1.80-185
High test	1.80-185

Gelatine and Glue Stocks

Per cwt.	Per lb.
Calf trimmings (limed)	\$1.35@ 1.50
Hide trimmings (green salted)	6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00@60.00
Pig skin scraps and trimmings, per lb.	7½@7¾

Animal Hair

Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	45.00@ 55.00
Cattle switches, per piece	5¼ @ 5½
Winter processed, gray, lb.	14 @ 15
Summer processed, gray, lb.	6 @ 7

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, March 17, 1954

Trading was slow to materialize in the vegetable oil market Monday, with prices about steady with Friday of last week on bid and asked basis.

There were sales of unrestricted soybean oil for March or April shipments at 13c in a limited way, with most refiner interest later in the day at 12¾c. Speculator and other interest was at 17½c, but dealer and crusher offerings were priced at 13c and as high as 13¾c on the part of crushers.

Cottonseed oil was offered at 12½c and 13c in the Valley, but actual sales could not be confirmed. The market in the Southeast was pegged nominally at 13c. In Texas, 12½c was paid around Lubbock, with other offerings available at 12½c and 12¾c at other locations. Corn oil was offered at 13½c in the Midwest. Peanut oil was called 17½c, nominal basis, although week-end sales were at 18c. Coconut oil was offered at 14c for March shipment, and shaded ¼c to ½c on deferred positions.

On Tuesday, prices advanced in soybean oil, but overall trading was slow. March and April shipments sold at 13½c with later offerings priced at 13¼c and most normal refiner interest at 13c. There were also speculative short covering sales reported at 13¼c.

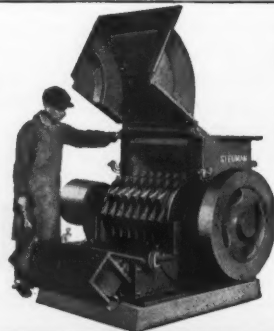
In the Valley, prices also advanced and 12½c was paid in the Valley and 13c at premium points. The market in the Southeast was nominally pegged at 13c. Sales of cottonseed oil in Texas were not encountered, with the market quoted at 12½c, nominal basis. Corn oil sold at 13½c and later offerings at 13¾c went without action. Coconut oil was offered at 13½c, while peanut oil was unchanged on a nominal basis.

Volume of sales in the soybean oil market at midweek was exceptionally light, although prices advanced. March

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and April shipments were traded at 13½c with later offerings priced up to 13¾c. May shipment also sold at 13¾c. Late Wednesday, March and April shipments were reported to have sold at 13¾c. Refiners generally were not willing to follow through on the advance which contributed to the lack of activity.

The cottonseed oil market also gained strength with sales in the Valley at 13c for March and April shipments. The market in the Southeast was unchanged at 13c, nominal basis. Trading in Texas was accomplished at 12¾c with other trading reported at 12¾c, Waco basis. Corn oil was pegged at 13¾c, nominal basis, in the absence of sales. The peanut oil market was without feature, although quoted somewhat higher on a nominal basis. Offerings of coconut oil were priced lower at 13½c for spot shipment and 13¾c for April, but movement was lacking.

CORN OIL: Advanced ½c during week, but midweek market dull.

SOYBEAN OIL: Light movement at previous midweek's levels.

PEANUT OIL: No particular change in price structure this week from last week.

COCONUT OIL: Offered lower at midweek, but sales lacking.

COTTONSEED OIL: Mostly unchanged from previous week, except

Southeast which was off ¼c on a nominal basis.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, MAR. 12, 1954						
	Open	High	Low	Close	Prev. Close	
Mar.	15.00b	15.10b	15.16b	
May	15.25b	15.37b	15.27b	
July	15.20b	15.37	15.27	
Sept.	14.45b	14.55b	14.40b	
Oct.	14.20b	14.23b	14.20b	
Dec.	13.90b	14.04b	14.00b	
Jan.	13.90a	14.00a	14.00b	

Sales: 25 lots.

MONDAY, MAR. 15, 1954						
Mar.	15.00b	15.15	15.03	15.10	15.10b	
May	15.33	15.35	15.30	15.32b	15.37b	
July	15.25b	15.35	15.28	15.27b	15.37	
Sept.	14.50b	14.55	14.53	14.50b	14.55b	
Oct.	14.20b	14.20b	14.23b	
Dec.	14.00b	14.00b	14.04b	
Jan.	13.90a	13.90b	14.00b	

Sales: 64 lots.

TUESDAY, MAR. 16, 1954						
May	15.28b	15.45b	15.32b	
July	15.28b	15.45	15.34	14.85b	14.90b	
Sept.	14.51b	15.45	15.27b	
Oct.	14.20b	14.27b	14.20b	
Dec.	14.00b	14.00	14.00	14.05b	14.00b	
Jan.	13.90a	13.95b	13.90b	
Mar.	13.90a	13.90a	

Sales: 13 lots.

WEDNESDAY, MAR. 17, 1954						
May	15.50	15.62	15.50	15.60b	15.45b	
July	15.49	15.60	15.49	15.59	15.45	
Sept.	14.65b	14.77b	14.65b	
Oct.	14.25b	14.35	14.35	14.28b	14.27b	
Dec.	14.05b	14.06b	14.05b	
Jan.	13.95a	14.00a	13.95b	
Mar.	13.95a	14.00a	13.95b	

Sales: 52 lots.

Best Fertilizer Should Contain More Potash, USDA Study Shows

Information valuable to manufacturers of fertilizer has recently been discovered by researchers of the U. S. Department of Agriculture, the department has announced. Studies conducted at several eastern experimental stations by the USDA have shown that fertilizer to be most effective should contain potash by a larger ratio to other ingredients than most commercial fertilizers presently contain. Legumes are especially demanding of high potash percentage fertilizer, the department pointed out.

EASTERN BY-PRODUCTS MARKET

New York, Mar. 17, 1954
Dried blood was quoted Wednesday at \$8.25 per unit of ammonia. Low test wet rendered tankage was priced at \$7.50 to \$8 per unit of ammonia and dry rendered tankage was listed at \$1.65 per protein unit.

Profits for YOU in the famous HOLLENBACH line of Summer Sausage

Put Hollenbach's 72 years of sausage manufacturing experience and reputation to work for you! The famous "314" line of Summer Sausage can deliver a real sales punch to your present sausage family... help boost your overall sales and increase your profits. Write for details!



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2653 OGDEN AVENUE
CHICAGO 8, ILLINOIS
Telephone: LAwnside 1-2500

VEGETABLE OILS

Wednesday, Mar. 17, 1954

Crude cottonseed oil, carlots, f.o.b. mills	13pd
Valley	13n
Southeast	13n
Texas	12½ @ 12½ pd
Corn oil in tanks, f.o.b. mills	13½n
Peanut oil, f.o.b. Southern mills	17½n
Soybean oil, Decatur	13½pd
Coconut oil, f.o.b. Pacific Coast	13½a
Cottonseed foots, Midwest and West Coast	2a
East	2n

OLEOMARGARINE

Wednesday, Mar. 17, 1954

White domestic vegetable	27
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	10½ @ 11
Extra oleo oil (drums)	18n

pd—paid. n—nominal. a—asked. b—bid.

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**



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HIDES AND SKINS

Hides sold steady to ½c higher during week in big packer hide market—Small packer hides trade steady with last week's levels—Limited movement of country hides at higher levels—Calf and kipskins offered, but untraded—Sheepskin market unchanged and steady.

CHICAGO

PACKER HIDES: Steady prices were bid for all selections on the hide list at the beginning of the week, which substantiated reports at the close of last week that the market had leveled off. An unofficial estimate of the volume of hides traded last week was placed at over 100,000, with some estimating the figure about 140,000. From all appearances, hide prices were stabilized, and most sources anticipated a steady market and were further encouraged when a car each of light and heavy native cows sold at 14c and 12c, respectively.

In early activity Tuesday, branded cows advanced ½c and about 11,000 brought 10½c for Northerns, with a few Southwesterns included at 11c. Light native steers also advanced, and a car of Omahas sold at 14c and some Sioux Falls brought 14½c. In later trading, an estimated 10,000 heavy native steers sold at 10½c for Rivers and 11c for Northerns. There was additional buying interest for other selections on the hide list, but packers were holding out for higher prices.

A good volume of hides sold at midweek, but confirmation as to exact amount of each selection traded was difficult to ascertain. Heavy native steers continued to trade at 10½c for Rivers and 11c for Northerns. Branded steers sold steady at 9c for Colorado and 9½c for butts. Heavy native cows sold at 11½c and 12c. Light native cows brought 14½c for picked points, mostly St. Pauls, with Rivers reported sold at 14c.

SMALL PACKER AND COUNTRY HIDES: There was little variation in

the small packer hide market this week from last week in respect to both price structure and amount of sales. Some 50@52-lb. averages sold at 10½c, which was actually unchanged from the outside quotation of last week's range. Heavier average small packer hides, namely 60-lb., were bid on occasion at 9c, but no trading was heard at that level. Some 40@42-lb. averages sold out of the Southwest at 12½c. A car of 30@55-lb. average, split weights, mostly 42-lbs. brought 13c. Activity in the country hide market was limited, but at improved prices. Some 50@52-lb. average straight locker butchers sold at 9c at favorable rate points.

CALFSKINS AND KIPSKINS: According to some reports, calfskins, kips and overweights were offered this week, but confirmation as to volume and price was unobtainable. Buying interest was not aggressive, and no sales were encountered up to midweek. Late last week, about 23,000 Wisconsin all-weights and St. Paul light calf sold at 40c, which was steady.

SHEEPSKINS: Information concerning actual sales of the various types and grades included in this category could not be obtained this week, but it was believed the market was unchanged and steady. No. 1 shearlings last sold at 1.40, No. 2's at 1.15, and No. 3's at .80, .85, and .90c. Fall clips recently sold at 2.25 and dry pelts at 26c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Mar. 13, 1954, totaled 5,948,000 lbs.; previous week 6,355,000 lbs.; same week, 1953, 6,950,000 lbs.; 1954 to date, 53,943,000 lbs.; same period 1953, 52,164,000 lbs.

Shipments for the week ended Mar. 13, 1954, totaled 4,069,000 lbs.; previous week 5,409,000 lbs.; corresponding week 1953 3,821,000 lbs.; this year to date, 44,374,000 lbs.; corresponding week, 1953, 38,035,000 lbs.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ending	Previous	
	Mar. 17, 1954	Week	1953
Nat. steers	11 @ 14½n	11 @ 14	12½ @ 18
Hvy. Texas			
steers	9½	9½	11½
Butt branded			
steers	9½	9½	11
Col. steers	9	9	10½
Ex. light Tex.			
steers	14n	14n	19½
Brand'd cows	10½ @ 11n	10 @ 10½	13 @ 13½
Hvy. nat. cows	11½ @ 12	11½ @ 12	15
Lt. nat. cows	14 @ 14½	13½ @ 14	18
Nat. bulls	10 @ 10½n	10 @ 10½n	11
Brand'd bulls	9 @ 9½n		10
Calfskins, Nor.			
10/15	40n	40n	57½
10/down	42½n	42½n	50 @ 51n
Kips, Nor.			
nat., 15/25	26½n	26½n	37½n
Kips, Nor.			
Brnd'd, 15/25	24n	24n	32½n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	8½ @ 9n	8½ @ 9n	13 @ 13½
50 lbs.	10 @ 10½n	10 @ 10½n	14½ @ 15n

SMALL PACKER SKINS

Calfskins, under 15 lbs.	25n	25n	40n
Kips, 15/30	15 @ 16n	15 @ 16n	30 @ 32n
Stunks, reg.	1.25n	1.25n	1.50n
Stunks, hairless	25 @ 35n	25 @ 35n	50n

SHEEPSKINS

Packer shearlings, No. 1	1.40n	1.40n	2.25 @ 2.50n
Dry Pelts	26n	26n	28n
Horseshides, Untrnd.	10.25 @ 10.50n	10.25 @ 10.50n	9.50 @ 10.00n

N. Y. HIDE FUTURES

FRIDAY, MAR. 12, 1954

	Open	High	Low	Close
Apr.	14.31b	14.32	14.32	14.34b- 37a
July	14.75b	14.84	14.80	14.82b- 85a
Oct.	15.21b	15.20	15.16	15.18 - 20
Jan.	15.38	15.40	15.38	15.35b- 40a
Apr.	15.45b			15.45b- 55a
July	15.55b	15.60	15.60	15.50b- 60a

Sales: 37 lots.

MONDAY, MAR. 15, 1954

Apr.	14.31b	14.48	14.45	14.45
July	14.80b	14.97	14.93	14.92b- 95a
Oct.	15.18b	15.23	15.26	15.30
Jan.	15.37b	15.45	15.44	15.44
Apr.	15.48b	15.55	15.55	15.55
July	15.60b			15.60b- 70a

Sales: 30 lots.

TUESDAY, MAR. 16, 1954

Apr.	14.40b	14.55	14.53	14.45b- 47a
July	14.90b	15.00	14.98	14.93b- 95a
Oct.	15.30b	15.38	15.30	15.32 - 30
Jan.	15.45b	15.55	15.55	15.45b- 50a
Apr.	15.55b			15.57b- 65a
July	15.60b	15.70	15.70	

Sales: 41 lots.

WEDNESDAY, MAR. 17, 1954

Apr.	14.40b	14.51	14.40	14.40b- 55a
July	14.90a	14.95	14.90	14.95
Oct.	15.20b	15.38	15.32	15.38
Jan.	15.40b			15.50b- 57a
Apr.	15.40b	15.51	15.49	15.49b- 55a
July	15.60b			15.70b- 78a

Sales: 41 lots.

THURSDAY, MAR. 18, 1954

Apr.	14.45b	14.50	14.45	
July	14.95b	14.97	14.87	14.85b- 88a
Oct.	15.30b	15.29	15.27	15.27
Jan.	15.45b	15.43	15.43	
Apr.	15.60b			15.58b- 68a
July	15.70b			15.63b- 73a

Sales: 37 lots.

Cold Storage Hide Stocks

End-of-February stocks of hides and pelts in cold storage totaled 67,534,000 lbs., according to the U. S. Department of Agriculture. This was a slight decrease from the 74,730,000 lbs. a month before, but considerably above the 59,762,000 lbs. a year earlier and the five-year, 1948-52 average of 57,148,000 lbs.

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Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.

WEEK'S CLOSING MARKETS

PHILADELPHIA FRESH MEATS

Tuesday, March 16, 1954

WESTERN DRESSED

BEEF (STEER):	Cwt.
Prime, 600/800	None quoted
Choice, 500/700	\$39.00@41.00
Good, 500/700	35.25@38.50
Choice, 700/900	37.50@40.00
Commercial, 350/700	None quoted

COW:	
Commercial, 350/700	27.00@29.50
Utility, all wts.	25.00@27.00

VEAL (SKIN OFF):

Choice, 50/80	None quoted
Choice, 80/110	40.00@44.00
Choice, 110/150	39.00@42.00
Good, 50/80	34.00@38.00
Good, 80/110	36.00@38.00
Good, 110/150	36.00@39.00
Commercial, all wts.	28.00@34.00
Utility, all wts.	24.00@27.00

LAMB:

Prime, 30/40	46.00@51.00
Prime, 40/50	46.00@51.00
Prime, 50/60	41.00@46.00
Choice, 30/40	45.00@50.00
Choice, 40/50	45.00@50.00
Choice, 50/60	40.00@45.00
Good, all wts.	41.00@45.00
Utility, all wts.	36.00@39.00

MUTTON (EWE):

Choice, 70/down	22.00@25.00
Good, 70/down	20.00@22.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 8-10	51.00@53.00
(Bladeless included) 10-12	51.00@53.00
(Bladeless included) 12-16	51.00@53.00
Butts, Boston style, 4-8	48.00@50.00

SPARERIBS, 2 lbs. down

	48.00@50.00
--	-------------

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$55.00@60.00	\$45.00@50.00
Hindqtrs., 800/900	55.00@57.00	44.00@47.00
Round, no flank	52.00@54.00	46.00@49.00
Hip rd., with flank	51.00@53.00	44.00@46.00
Full loin, untrmd.	57.00@62.00	45.00@49.00
Shortloin, untrmd.	None quoted	None quoted
Short loin trmd.	None quoted	None quoted
Flank	None quoted	None quoted
Rib (7 bone)	60.00@66.00	48.00@52.00
Arm Chuck	36.00@40.00	34.00@36.00
Brisket	32.00@35.00	32.00@35.00
Short plates	14.00@16.00	14.00@16.00

Wholesale Price Indexes

Wholesale price indexes for the week ended March 9 as compiled by the Bureau of Labor statistics showed meats at 91.6 per cent of the 1947-49 average of 100 per cent for the date. This was a decline from 93.2 the week before. Price increases were registered in cottonseed oil, 2.4 per cent and 1.7 per cent on lard, while live hogs dropped 1.8 per cent and hides, 2.8 per cent.

THURSDAY'S CLOSINGS PROVISIONS

The live hog top at Chicago was \$26.15; average, \$25.60. Provision prices were quoted as follows: Under 12 pork loins, 50; 10/14 green skinned hams, 56½@58½; Boston butts, 45; 16/down pork shoulders, 42 nominal; 3/down spareribs, 46; 8/12 fat backs, 15¼@16; regular pork trimmings, 25 nominal; 18/20 DS bellies, 35 nominal; 4/6 green picnics, 34@35; 8/up green picnics, 33.

P.S. loose lard was quoted at 17.62½ akds and P.S. lard in tierces at 19.00 nominal.

COTTONSEED OIL

Closing cottonseed oil futures at New York were quoted as follows: May, 15.60; July, 15.56b-60a; Sept., 14.76b-80a; Oct., 14.25b-31a; Dec., 14.01b-10a; Jan., 14.00b-15a; and Mar., 14.00n.

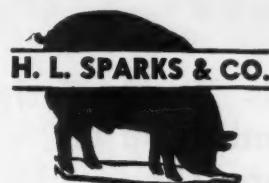
Sales: 13 lots.

CHICAGO PROV. STOCKS

Lard inventories in Chicago on March 15, amounted to 14,327,207 lbs., according to the Chicago Board of Trade. This was an increase compared with the 13,170,958 lbs. of product in store on February 27, and far less than the 109,840,226 lbs. a year earlier. Total D.S. bellies amounted to 3,727,317 lbs., as against 3,343,904 lbs. on February 27, and 4,441,113 lbs. a year earlier. Chicago provision items appear below:

	Mar. 15 '54, lbs.	Feb. 27 '54, lbs.	Mar. 15 '53, lbs.
P.S. lard (a)	10,202,679	9,137,524	78,923,685
P.S. lard (b)			12,162,369
Dry rendered lard (a)	745,928	900,894	8,339,517
Dry rendered lard (b)	10,984	10,984	3,721,096
Other lard	3,367,616	3,121,556	6,603,559
TOTAL LARD	14,327,207	13,170,958	109,840,226
D.S. CL bellies (contr.)		7,700	55,000
D.S. CL bellies (other)	3,727,317	3,336,204	4,386,113
TOT. D.S. CL BELLIES	3,727,317	3,343,904	4,441,113

(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1953.



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LIVESTOCK MARKETS

Weekly Review

This Year's Early Lamb Crop Is 3% More Than in 1953

The 1954 early lamb crop in the principal early lamb producing states was estimated to be about 3 per cent larger than last year, according to the Crop Reporting Board. The larger early lamb crop is mainly due to a higher percentage of the ewes lambing earlier than a year ago. Numbers of breeding ewes were down from a year ago in the early lambing states of Arizona, Washington, Missouri and Texas. In the rest of the early states, ewe numbers were the same or larger than last year.

The 1954 lambing percentage (lambs saved per 100 ewes) is only slightly larger than last season. California, the leading early lamb state, had a higher lamb percentage than a year ago. The Texas early lamb crop is down a little from last year. The old crop lamb supply in Texas is also smaller than a year ago, but marketings have been liberal with a larger proportion sold for feeders than last year.

California: The early lamb crop in California is larger than last year. The California lamb crop is making good progress and is in excellent condition. If present feed prospects materialize, there should be a normal movement to market at good weights.

Arizona: Early lambs have been doing well on irrigated pasture. These lambs will reach slaughter condition in April and are expected to move to market a little later than usual. Fewer ewes were bred for lambing this season, but the lambing percentage was well above average.

Texas: The number of breeding ewes on January 1 was 5 per cent lower than a year ago. However, this decrease was about offset by a larger lamb crop percentage than last year. Feed prospects are very uncertain at the present

time, particularly in the Plateau and Trans-Pecos area.

Southeastern States: Reports indicate that the number of early spring lambs will be about 10 per cent larger than a year earlier. The number of breeding ewes on farms January 1, 1954 was up 2 per cent, and the proportion lambing early was well above last year. The lambing percentage was about the same as last year. **Tennessee:** Heavier than usual feeding has produced an excellent crop of lambs which is expected to move to market ten days earlier than usual. The April movement will be larger than last year, with the peak movement expected in June. **Kentucky:** The early lamb crop in 1954 is expected to be larger than a year earlier. **Virginia:** The number of early lambs is slightly larger than a year earlier due to more breeding on farms and more ewes lambing earlier than a year ago.

Missouri: Despite a decline in ewe numbers, the 1954 early lamb crop is larger than 1953. The lambing percentage is up slightly from last year and more ewes lambed before March 1 this year than last.

Northwestern States: Weather has been favorable in this area for early lambs. With ewe numbers about the same as last year the early lamb crop this year may be about as large as last year. However, movement to market is expected to be slightly earlier than last year. Lambs have made good progress and losses have been small in most areas. Marketing of lambs is expected to start in volume in mid-June.

ST. LOUIS HOGS IN FEB.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	1954	1953
Hogs received	155,387	239,670
Highest top price	\$27.00	\$21.10
Lowest top price	26.15	19.00
Average price	26.04	19.82
Average weight, lbs.	225	225

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during January 1954, and 1953 at the 64 public markets.

	TOTAL SALABLE RECEIPTS*	
	Jan., 1954	Jan., 1953
Cattle	1,541,278	1,331,000
Calves	321,203	271,524
Hogs	1,712,907	2,506,218
Sheep	640,438	714,722

	TOTAL DRIVEN-IN RECEIPTS	
	Jan., 1954	Jan., 1953
Cattle	1,487,016	1,255,303
Calves	341,701	284,214
Hogs	2,113,717	2,892,307
Sheep	649,343	697,913

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total January receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 81.2; calves, 82.7; hogs, 84.4; and sheep, 54.6. Percentages in 1953 were 80.3, 84.8, 80.9 and 53.9.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Mar. 13, 1954, was 16.3 according to a report by the U. S. department of Agriculture. This ratio compared with the 16.5 ratio reported for the preceding week and 13.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.561 per bu. in the week ended Mar. 13, 1954, \$1.552 per bu. in the previous week and \$1.560 per bu. for the same period a year earlier.

LIVESTOCK CAR LOADINGS

A total of 6,523 cars was loaded with livestock during the week ended February 27, 1954, according to the American Association of Railroads. This was an increase of 93, from the same week of 1953, but 1,546 less than the like period of 1952.

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OMAHA, NEBR.
INDIANAPOLIS, IND.
SIoux FALLS, S.D.
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE			
	Week Ended	Prev. Week	Cor.
Chicago†	23,683	22,783	21,526
Kansas City†	18,024	14,987	16,058
Omaha*†	25,270	28,158	23,542
E. St. Louis†	10,382	9,703	10,529
St. Joseph†	11,250	9,708	9,727
Sioux City†	11,946	11,088	11,340
Wichita*†	5,244	4,454	4,523
New York & Jersey City†	10,654	13,030	8,903
Okla. City*†	7,856	6,812	5,386
Cincinnati†	4,682	4,028	4,600
Denver†	13,613	12,073	12,414
St. Paul†	15,795	23,019	15,426
Milwaukee†	5,028	5,234	3,822
Total	163,677	164,977	147,886

HOGS			
Chicago†	31,793	28,708	35,495
Kansas City†	10,347	8,987	13,011
Omaha*†	24,500	30,182	31,729
E. St. Louis†	34,742	32,388	33,235
St. Joseph†	19,027	19,296	27,538
Sioux City†	18,185	21,611	22,973
Wichita*†	7,785	7,275	8,788
New York & Jersey City†	45,531	40,461	45,620
Okla. City*†	12,873	13,861	11,470
Cincinnati†	13,874	14,436	13,963
Denver†	10,146	10,248	12,053
St. Paul†	32,678	35,165	38,009
Milwaukee†	3,293	3,690	5,580
Total	264,774	266,203	269,464

SHEEP			
Chicago†	7,298	4,744	8,813
Kansas City†	2,890	3,750	3,101
Omaha*†	13,174	13,891	15,633
E. St. Louis†	1,677	3,139	3,144
St. Joseph†	9,026	14,799	7,834
Sioux City†	9,461	11,351	6,569
Wichita*†	1,410	2,036	1,906
New York & Jersey City†	41,695	41,626	41,104
Okla. City*†	5,256	4,378	2,470
Cincinnati†	209	342	222
Denver†	11,804	12,459	12,869
St. Paul†	4,092	4,527	5,090
Milwaukee†	456	754	740
Total	108,448	117,796	109,435

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Mar. 17, were as follows:

CATTLE:	
Steers, good & ch.	21.00@22.50
Steers, cut. & com'l.	12.00@18.00
Steers, com'l.	16.00@18.00
Heifers, choice	22.00 only
Heifers, util. & gd.	15.00@20.00
Cows, com'l.	13.00@14.50
Cows, util.	12.50@13.00
Bulls, good	18.00@19.50
Bulls, com'l.	15.50@16.00

VEALERS:	
Choice & prime	27.00@28.00
Com'l & gd.	26.00@27.00
Culls	12.00 only
Com'l & good	18.00@26.00

HOGS:	
Choice, 180/240	25.75@26.50
Sows, 400/down	23.75@24.25

LAMBS:	
Choice	None rec.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 13:

Cattle Calves Hogs* Sheep*			
Salable	106	394	...
Total (incl. directs)	5,220	3,046	19,276 22,306
Prev. week:			
Salable	321	337	...
Total (incl. directs)	5,755	2,191	18,226 17,315

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Mar. 11	3,738	462	8,288	2,322
Mar. 12	1,178	190	9,488	474
Mar. 13	458	71	1,621	925
Mar. 15	17,728	569	8,484	3,197
Mar. 16	7,000	500	11,000	2,000
Mar. 17	13,000	300	9,600	1,000

*Week so				
far	37,728	1,369	29,084	6,197
Wk. ago.	36,979	1,414	31,487	9,328
Yr. ago.	33,399	1,160	38,785	17,586
2 yrs. ago.	23,178	974	42,299	9,280

*Including 6,100 hogs direct to packers.

SHIPMENTS				
Mar. 11	2,653	110	827	1,423
Mar. 12	1,287	37	677	430
Mar. 13	204	...	264	47
Mar. 15	5,622	...	1,080	1,076
Mar. 16	3,000	...	800	1,000
Mar. 17	5,000	...	400	500
Week so	13,622	...	2,282	2,576
Wk. ago.	14,361	...	386	2,073
Yr. ago.	11,800	...	50	1,416
2 yrs. ago.	9,126	...	36	3,102

MARCH RECEIPTS			
	1954		1953
Cattle	121,944		116,419
Calves	5,521		3,698
Hogs	127,656		155,636
Sheep	28,013		55,121

MARCH SHIPMENTS			
	1954		1953
Cattle	61,257		49,559
Hogs	9,653		11,808
Sheep	14,404		18,460

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Mar. 17:

	Week ended	Week ended
	Mar. 17	Mar. 10
Packers' purch.	31,492	30,294
Shippers' purch.	4,263	3,845
Total	35,695	34,139

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Mar. 17, were reported as shown in the table below:

CATTLE:	
Steers, good & choice	\$21.50@23.00
Steers, cut. & util.	14.00@20.00
Steers, com'l	19.00@20.50
Heifers, gd. & ch.	19.50 only
Heifers, com'l	17.50 only
Cows, util. & com'l	11.50@14.25
Cows, can. & util.	8.50@11.50
Cows, can. & cut.	8.00@11.00
Bulls, util. & com'l	15.50@16.75

CALVES:	
Vealers, choice & pr.	None rec.
Good & choice	20.00@25.00
Culls & utility	12.00@16.00

HOGS:	
Choice, 190/260	27.00@27.50
Sows, 410/down	22.00@24.00

SHEEP:	
Lambs, ch. & pr.	None rec.

CANADIAN KILL

Inspected slaughter in Canada for week ended Mar. 6.

CATTLE		
	Period Same Wk.	Mar. 6 Last Yr.
Western Canada	13,869	12,264
Eastern Canada	15,061	14,227
Total	28,920	26,491

HOGS		
Western Canada	36,918	47,876
Eastern Canada	39,149	53,305
Total	76,067	100,981
All hog carcasses graded	82,354	109,820

SHEEP		
Western Canada	2,877	2,435
Eastern Canada	3,046	2,895
Total	5,926	5,130



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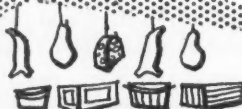
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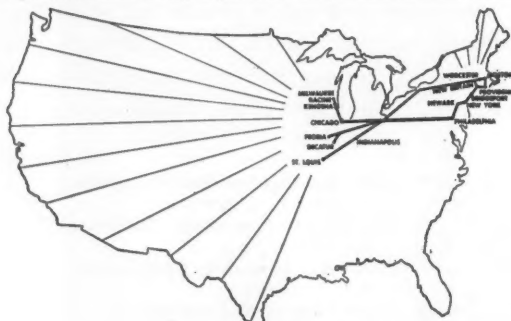
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 13, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 9,477 hogs; Wilson, 6,580 hogs; Agar, 3,182 hogs; Shippers, 3,841 hogs; and Others, 12,554 hogs.

Total: 23,933 cattle; 2,057 calves; 35,634 hogs; and 7,298 sheep.

KANSAS CITY

Armour	3,518	1,078	2,167	1,127
Swift	3,901	1,005	2,557	852
Wilson	1,230		2,888	
Butchers	6,128	37	815	
Others	1,127		1,920	851
Totals	15,904	2,120	10,347	2,830

OMAHA

Armour	7,633	4,763	4,606
Cudahy	4,287	4,425	2,054
Swift	5,395	5,991	2,890
Wilson	2,936	5,161	2,710
Cornhusker	912		
O'Neill	452		
Neb. Beef	500		
Eagle	72		
Gr. Omaha	504		
Hoffman	77		
Rothschild	403		
Roth	1,297		
Kingman	1,159		
Merchants	90		
Midwest	88		
Omaha	425		
Union	667		
Others		7,880	
Totals	26,897	27,720	12,260

E. ST. LOUIS

Armour	2,821	999	11,091	945
Swift	3,663	1,893	15,353	732
Hunter	1,006		3,636	
Hell			1,800	
Krey			1,952	
Laclede			910	
Luer				
Totals	7,490	2,992	34,742	1,677

ST. JOSEPH

Swift	3,987	381	7,948	5,563
Armour	3,494	352	7,202	794
Others	4,404	145	1,567	1,087
Totals*	11,885	878	16,717	7,444

*Do not include 242 cattle, 4,077 hogs and 2,669 sheep direct to packers.

SIoux CITY

Armour	5,124	1	5,704	2,084
Cudahy	3,241		5,614	2,296
Swift	3,125		4,328	2,364
Butchers	393	1		
Others	8,049		2,926	2,062
Totals	16,932	4	25,372	9,706

WICHITA

Cudahy	2,061	687	2,082	1,410
Kansas	384			
Dunn	89			
Dold	186		628	
Sunflower			30	
Pioneer				
Excel	695			
Others	2,374		42	1,516
Totals	5,789	687	2,782	2,926

OKLAHOMA CITY

Armour	2,946	115	1,067	1,204
Wilson	2,702	165	600	1,209
Butchers	177		792	
Totals*	5,825	280	2,459	2,413

*Do not include 1,730 cattle, 21 calves, 10,414 hogs and 2,843 sheep direct to packers.

LOS ANGELES

Armour	472			
Cudahy		40		
Swift	31			
Wilson	183			
Acme	554			
Ideal	398			
Atlas	423			
Commercial	715			
United	702	25	343	
Gr. West	404			
Machin	460	7		
Clougherty			377	
Luer			696	
Others	3,139	811	272	
Totals	7,431	883	1,688	

DENVER

Armour	2,252	72	3,048	6,120
Swift	1,963	133	3,673	6,000
Cudahy	1,114	85	2,075	210
Wilson	725			
Others	5,838	179	2,226	516
Totals	11,892	469	11,022	12,846

CINCINNATI				
	Cattle	Calves	Hogs	Sheep
Gall	1,111	175
Kahn's	271	...
Meyer	70	26	...	12
Schlachter.
Others ...	3,611	1,251	13,876	20
Totals ..	3,681	1,277	14,987	208

ST. PAUL

Armour	5,491	3,750	11,612	2,314
Bartusch	1,013			
Cudahy	1,162	77		390
Rifkin	718	24		
Superior	1,542			
Swift	5,874	3,498	21,106	1,388
Others	2,940	3,022	6,679	1,420
Totals	18,735	10,339	39,354	5,512

FORT WORTH

Armour	1,365	1,824	466	3,087
Swift	935	270	708	6,008
Bl. Bonnet	267	82		
City	203	1	55	
Rosenthal	189	40		
Totals	2,959	2,167	1,314	9,095

TOTAL PACKER PURCHASES

	Week Ended Mar. 13	Prev. Week	Cor. 1953
Cattle	159,353	152,973	153,291
Hogs	224,138	229,947	259,186
Sheep	84,215	78,308	84,354

LIVESTOCK RECEIPTS
Receipt at 20 markets for the week ended Friday, Mar. 12, with comparisons:

	Cattle	Hogs	Sheep
Week to date	277,000	375,000	165,000
Previous week	281,000	390,000	175,000
Same wk. 1953	248,000	405,000	147,000
1954 to date	2,904,000	4,111,000	1,063,000
1953 to date	2,492,000	5,184,000	1,651,000

PACIFIC COAST LIVESTOCK
Receipts at leading Pacific Coast markets, week ending Mar. 11.

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,400	975	1,525	25
N. Portland	2,560	310	1,565	765
S. Francisco	625	65	800	850

CORN BELT DIRECT TRADING

Des Moines, Ia., Mar. 17—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota are:

Hogs, good to choice:	
160-180 lbs.	\$22.35@25.10
180-240 lbs.	24.25@25.75
240-300 lbs.	23.65@25.75
300-400 lbs.	22.90@24.80

Sows:	
270-300 lbs.	22.65@23.50
440-550 lbs.	20.50@22.40

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Mar. 11	51,000	48,000
Mar. 12	24,000	42,500
Mar. 13	18,500	25,500
Mar. 15	62,000	47,500
Mar. 16	53,000	47,000
Mar. 17	50,000	48,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 16, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-260 lbs.	260-280 lbs.	280-300 lbs.	300-320 lbs.	320-340 lbs.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
\$24.75-25.50	\$24.50-25.75	\$25.25-26.00	\$25.90-26.15	\$26.75-26.25	\$27.50-26.75	\$28.25-26.00	\$29.00-25.85	\$29.75-25.00	\$30.50-24.25	\$31.25-24.50	\$32.00-24.00

Medium:	160-220 lbs.	None rec.	None rec.	None rec.	22.25-25.50	None rec.
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SOWS:

Choice:	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.
24.00-only	None rec.	23.50-24.00	23.25-24.25	23.00-23.50	22.75-23.25	22.50-23.25
23.75-24.00	23.50-24.00	23.25-24.25	23.00-23.50	22.75-23.25	22.50-23.25	22.25-23.25

Medium:	250-500 lbs.	None rec.	None rec.	None rec.	20.50-23.75	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
24.00-27.00	25.00-28.00	24.00-27.00	25.25-27.50	24.50-27.00
24.50-27.50	26.50-30.50	24.50-27.50	26.00-28.50	25.00-27.00
24.50-27.50	27.00-30.50	24.50-27.50	25.75-28.50	24.50-27.50
24.00-27.00	26.50-30.50	24.25-27.50	25.00-28.00	24.00-27.00

Choice:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
20.50-24.50	22.00-26.50	21.25-24.00	21.75-25.25	21.50-25.00
21.00-24.50	22.25-27.00	21.50-24.25	21.75-26.00	21.50-25.00
21.50-24.50	22.50-27.00	21.50-24.25	21.50-26.00	21.50-25.00
21.00-24.00	22.00-27.00	21.50-24.25	20.75-24.75	21.00-24.50

Good:						
700-900 lbs.	..	18.50-21.00	18.75-22.25	18.25-21.25	19.25-21.75	18.50-21.00
900-1100 lbs.	..	19.00-21.00	19.00-22.50	18.50-21.50	19.25-21.75	18.00-21.00
1100-1300 lbs.	..	19.00-21.00	19.25-22.50	18.50-21.50	19.25-21.50	18.00-21.00
Commercial,						
all wts.	16.50-19.00	16.00-19.25	15.50-18.50	16.50-19.25	15.00-18.50
Utility, all wts.	..	14.50-16.50	13.50-16.00	13.00-15.50	14.50-16.50	13.50-15.00

HEIFERS:

Prime:						
600- 800 lbs.	..	23.00-25.00	23.50-25.25	22.50-24.50	23.00-24.75	22.00-23.00
800-1000 lbs.	..	23.00-25.00	24.25-26.00	22.75-25.00	23.00-24.75	22.00-24.00
Choice:						
600- 800 lbs.	..	20.00-23.00	20.25-24.25	19.00-22.50	19.75-23.00	19.50-22.00
800-1000 lbs.	..	20.00-23.00	21.00-24.25	19.50-22.50	19.75-23.00	20.00-22.00
Good:						
500- 700 lbs.	..	18.00-20.00	17.50-21.00	16.00-19.50	16.75-19.75	17.00-19.50
700- 900 lbs.	..	18.00-20.00	18.00-21.00	16.50-19.50	16.75-19.75	17.50-19.50
Commercial,						
all wts.	15.00-18.00	15.00-18.00	14.00-16.50	15.00-16.75	14.50-17.50
Utility, all wts.	13.00-15.00	13.00-15.00	12.50-14.00	13.25-15.00	13.00-14.50

COWS:

Commercial, all wts.	12.75-14.50	13.50-15.00	12.50-14.00	13.50-14.75	13.00-15.00
Utility, all wts..	11.75-12.75	11.75-13.50	11.50-12.50	12.00-13.50	12.00-13.00
Canner & cutter, all wts.	9.00-12.00	10.00-12.00	9.50-11.50	10.25-12.00	10.00-12.00

BULLS (Yrli. Excl.) All Weights:

Good	None rec.	12.50-15.00	None rec.	11.50-13.25	12.00-14.00
Commercial	14.00-15.00	16.00-17.00	14.00-15.00	14.75-16.00	12.00-14.00
Utility	13.00-14.00	14.00-16.00	13.00-14.50	12.75-14.75	13.50-16.00
Cutter	11.00-13.00	12.00-14.00	11.00-13.00	11.00-12.75	13.50-15.50

VEALERS, All Weights:

Choice & prime	24.00-29.00	25.00-27.00	23.00-25.00	22.00-26.00	22.00-25.00
Com'l & good	15.00-24.00	15.00-25.00	14.00-23.00	15.00-22.00	14.00-22.00

CALVES (500 Lbs. Down):

Choice & prime	18.00-22.00	18.00-23.00	17.00-19.00	19.00-23.00	19.00-23.00
Com'l & good	14.00-18.00	14.00-18.00	12.00-17.00	14.00-19.00	13.00-19.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down) (Wooled):					
Choice & prime..	25.00-25.50	24.00-25.25	23.50-24.50	23.50-24.50	24.50-25.00
Good & choice ..	23.75-25.00	23.00-24.00	22.00-23.50	22.00-23.25	22.00-24.25

EWES:

Good & choice	5.00-6.00	8.50-10.50	9.00-9.75	8.00-9.00	8.00-9.00
Cull & utility	4.00-5.00	6.00-8.50	8.00-9.00	5.50-8.00	5.50-7.75

HYGRADE'S
BEEF · VEAL · LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
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EXECUTIVE OFFICES: 2011 MICHIGAN AVENUE, DETROIT 16

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AND OFFAL

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and size for every meat
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EXACT WEIGHT Scales clip seconds off each weighing operation. Short lever fall plus the action of an adjustable damping device bring scale indicator to rest quickly. Fractional-ounce visible indication enables operator to make an accurate reading at a glance. EXACT WEIGHT Scales weigh accurately in out-of-level position, adding to their flexibility of use. Model 213, shown, has a capacity of three pounds. There are other models with capacities and sensitivities to fit your requirements exactly. Send coupon for details.

Exact Weight Scales

Better quality control
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THE EXACT WEIGHT SCALE COMPANY

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2920 Bloor Street, W., Toronto 18, Canada

Send complete information on End-tower Scales.

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Address _____
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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ending Mar. 13, 1954.	11,616	Week ending Mar. 13, 1954.	18,090
Week previous	12,203	Week previous	15,491
Same week year ago	14,959	Same week year ago	8,875
COW:		PORK CURED AND SMOKED:	
Week ending Mar. 13, 1954.	1,582	Week ending Mar. 13, 1954.	323,123
Week previous	1,454	Week previous	406,915
Same week year ago	923	Same week year ago	497,038
BULL:		LARD AND PORK FATS:	
Week ending Mar. 13, 1954.	639	Week ending Mar. 13, 1954.	3,500
Week previous	510	Week previous	3,372
Same week year ago	532	Same week year ago	101,847
VEAL:		LOCAL SLAUGHTER	
Week ending Mar. 13, 1954.	9,323	CATTLE:	
Week previous	13,394	Week ending Mar. 13, 1954.	10,654
Same week year ago	12,483	Week previous	13,030
LAMB:		Same week year ago	8,993
Week ending Mar. 13, 1954.	37,138	CALVES:	
Week previous	30,530	Week ending Mar. 13, 1954.	18,295
Same week year ago	33,450	Week previous	18,037
MUTTON:		Same week year ago	15,355
Week ending Mar. 13, 1954.	551	HOGS:	
Week previous	847	Week ending Mar. 13, 1954.	45,531
Same week year ago	1,096	Week previous	40,461
HOG AND PIG:		Same week year ago	45,646
Week ending Mar. 13, 1954.	5,200	SHEEP:	
Week previous	5,997	Week ending Mar. 13, 1954.	41,695
Same week year ago	7,735	Week previous	41,626
PORK CUTS:		Same week year ago	41,293
Week ending Mar. 13, 1954.	1,103,987	COUNTRY DRESSED MEATS	
Week previous	1,199,804	VEAL:	
Same week year ago	1,666,870	Week ending Mar. 13, 1954.	...
BEEF CUTS:		Week previous	...
Week ending Mar. 13, 1954.	46,942	Same week year ago	8,258
Week previous	95,584	HOGS:	
Same week year ago	134,906	Week ending Mar. 13, 1954.	...
VEAL AND CALF CUTS:		Week previous	...
Week ending Mar. 13, 1954.	11,242	Same week year ago	26
Week previous	19,511	LAMB AND MUTTON:	
Same week year ago	5,371	Week ending Mar. 13, 1954.	...
LAMB AND MUTTON:		Week previous	...
Week ending Mar. 13, 1954.	2,204	Same week year ago	191
Week previous	6,967		
Same week year ago	2,255		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending March 13, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,204	13,050	47,265	46,377
Baltimore, Philadelphia	6,897	1,228	24,347	1,019
Chicagoland, Cleveland, Detroit, Indianapolis	15,479	7,001	74,170	8,302
Chicago Area	25,184	6,440	66,824	5,448
St. Paul-Wis. Areas ²	28,342	32,776	77,590	29,175
St. Louis Area ³	14,430	6,278	87,980	6,313
St. Paul City	11,178	15	22,586	10,648
Omaha	20,002	1,308	42,968	14,962
Kansas City	15,243	4,240	24,067	9,404
Iowa-So. Minnesota ⁴	26,405	8,625	217,698	27,092
Louisville, Evansville, Nashville, Memphis	8,557	9,021	42,890	Not Available
Georgia-Alabama Areas ⁵	5,964	3,440	26,688	...
St. Joseph, Wichita, Oklahoma City	19,308	4,632	40,821	17,567
Ft. Worth, Dallas, San Antonio	14,959	6,576	14,128	13,551
Denver, Ogden, Salt Lake City	14,740	856	13,293	13,889
Los Angeles, San Francisco Areas ⁶	24,254	2,493	27,540	29,773
Portland, Seattle, Spokane	5,959	512	8,871	4,656
Grand Total	278,185	108,297	859,525	238,196
Total Previous Week	279,942	98,534	866,489	237,630
Total Same Week 1953	263,893	93,214	944,847	231,008

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended March 12:

	Cattle	Calves	Hogs
Week ended March 12	2,135	954	12,489
Week previous (five days)	2,342	1,086	14,120
Corresponding week last year	3,385	1,090	16,532

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For Perfect Balance...



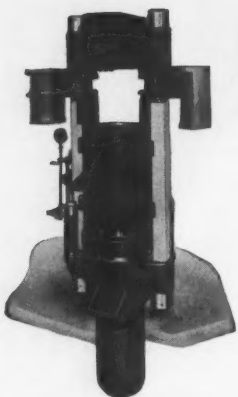
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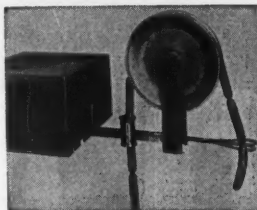
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De-strings 900 pounds of
linked sausage in an hour
without "whipping" by
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\$4.50; additional words, 20c each. "Position
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POSITION WANTED

OPPORTUNITY WANTED

Young man with over 10 years' supervisory ex-
perience, wants the opportunity to prove his ability
as your superintendent or assistant. Details of
unusually complete background on request. Know
all operating and staff departments, sausage de-
partment a specialty. W-125, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUYER — SALES

Are you interested in qualified relief from present
responsibilities? I have extensive diversified ex-
perience in wholesaling, hotel restaurant supply,
peddler operations. My knowledge includes bon-
ing, fabricating, administrative plus capabilities
of functions all phases subject title. Interview.
Chicago area preferred but will relocate. W-121,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

MANAGER: Have 27 years' experience with large
independent mid-west packer. Covers buying
cattle and hogs, foreman of every plant depart-
ment, from killing through shipping, including
sausage, canning, curing. Later as superintendent
and for past 7 years successfully managing plant.
Will consider position outside of the states. W-163,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Practical expe-
rience with large and small plants, covering beef
and hog slaughtering—processing—sausage man-
ufacturing—pre-packaging and all other phases of
operation including handling of labor and labor
relation problems. W-123, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or SUPERINTENDENT: Experienced,
large and small plants, practical, efficient.
Slaughtering, cutting, curing, sausage, canning,
rendering, etc. Excellent references. W-122, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

GENERAL MANAGER: Small modern plant, op-
erating profitably, experienced beef, pork, sau-
sage, personnel, costs, yields and sales. Age 41.
Reliable. Desire change. Now in midwest, will
relocate. Would make some investment. W-124,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Young, thorough
knowledge of all phases of manufacture of kosher
style products. Position desired. Long New York
experience. W-128, THE NATIONAL PRO-
VISIONER, 18 E. 41st St., New York 17, N.Y.

LIVESTOCK BUYER: 12 years' experience with
large packer, wishes to make change. Experienced
in cattle, calves and hogs. Prefer cattle.
W-126, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

PLANT ENGINEER: Maintenance supervisor.
Technical graduate. Several years experience.
Will relocate. W-127, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

CASINGS: Practical hog and beef casing man de-
sires position as foreman or working foreman.
Willing to go anywhere. W-96, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SAUSAGE FOREMAN: Fully experienced, both
large and medium sized plants. Will locate any-
where. W-104, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WORKING SAUSAGE MAKER: Wanted. Must
have full knowledge of New England recipes. The
man we are looking for must be of the highest
caliber, honest and sober. He must be able to
make a line of strictly quality as well as com-
petitive products. This is a well-paid proposition
for the right man. State your past employment
as well as your present, and the salary expected.
All replies will be held in strict confidence. Man
with southern and western experience please do
not apply. W-97, THE NATIONAL PROVISION-
ER, 18 E. 41st St., New York 17, N.Y.

SALESMAN: Large independent boner is looking
for a salesman in Chicago. Must have expe-
rience with boneless beef in car lots and L.C.I.
on a national basis. State experience and salary
desired. W-76, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

BOLOGNA MAN: Experienced man wanted in
sausage kitchen. Can become partner for a small
investment, with full participation in business.
Handle stuffer and Linker machine. Good salary.
W-110, THE NATIONAL PROVISIONER, 18 E.
41st St., New York 17, N.Y.

SALESMEN: Offer the most amazing modern dry
deodorant—eliminates odors by oxidation, not by
perfuming—ideal for men calling on renderers,
meat packers, hide houses. Write for details and
sample. W-120, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

EXPERIENCED MAN: Wanted for sales pro-
motion and merchandising, to work in conjunction
with extensive advertising campaign. Permanent
position with excellent opportunities for advance-
ment. Please give references with application.
W-109, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Good pay and future for right
man. Located in northwest. Must be able to pro-
duce a variety of sausages. W-118, THE NA-
TIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

ASSISTANT TO SAUSAGE MAKER
Young man, 25 to 35 years old. Must have ex-
perience, good knowledge of meats and costs, and
capable of assuming supervision. Location south-
ern Michigan. Give full qualifications and family
status in your application. W-105, THE NA-
TIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

SALESMEN: Two men wanted who are well
acquainted in the meat packing industry, to cover
Oregon, Washington and Idaho selling equipment
and supplies on straight commission basis. Write
details of past experience in the meat industry.
Age not important, but prefer men over 35. W-106,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

HELP WANTED

FOOD TECHNOLOGIST WANTED: Excellent op-
portunity for young food technologist with well
rounded background and preferably production ex-
perience. Will represent large nationally known
manufacturer of established line of specialty pro-
ducts. Sales experience highly desirable. Location
central midwest area. Please send resume to box
W-131, THE NATIONAL PROVISIONER, 18 East
41st St., New York 17, N.Y.

TOP NOTCH SALESMAN

Top man wanted to sell sliced bacon and bone-
less ready-to-eat hams. Must have substantial
following in New York and vicinity. Starting
salary \$150 per week. Only man of this caliber
need apply. Our sales personnel have been ad-
vised of this ad. W-129, THE NATIONAL PRO-
VISIONER, 18 E. 41st St., New York 17, N.Y.

MAN WANTED: To learn natural sausage casing
business—ambitious man between 23 to 33 years.
Start in manufacturing departments, assist in
sales, eventually travel and sell. Some meat or
meat by-products knowledge helpful, but not
necessary. Write qualifications, expected salary,
to Box W-130, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

WE HAVE AN OPENING: For a practical master
mechanic and refrigerating engineer. Qualified to
take charge of meat packing plant as chief en-
gineer. Supervising blue print drafting, new con-
struction, refrigeration and maintenance foreman.
Salary commensurate in line with ability and
qualifications. Address Box W-107, THE NA-
TIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

WE NEED: A sausage foreman. We have been
in business for over 50 years, make only quality
products, and are located in eastern Pennsylvania.
If interested write us, and we shall give you
more information about the position. Please give
full particulars about yourself. W-108, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

MEAT SALESMAN: Part time with your present
work. Learn and sell Pasteuray lethal equip-
ment for holding coolers. Help your customers in
a big way and earn substantial extra money for
yourself. Write in confidence. Pasteuray Cor-
poration, 3025 N. Newstead Ave., St. Louis, Mo.

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We produce our own Hog Casings. Produce and import all kinds of Beef Casings. We sell all kinds of Hog Bungs, etc.

We bill the customer and assume all credit risks. You assume no risk, make no purchases yourself and make no outlays whatsoever.

W-132, THE NATIONAL PROVISIONER

18 East 41st St. New York 17, N.Y.

ESTABLISHED PROFIT MAKING BUSINESS

Sausage plant about 15,000 sq. ft. floor space, modern equipment, business is operating to full capacity. Has own distribution by driver salesmen. In very desirable large Michigan city. It will take \$200,000 cash to handle.

FS-99, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

ELIMINATE ALL ODORS

Immediately and safely, in your hide rooms, unedible departments, and rendering plants—by using OLEAR-AIR, the odorless deodorant. It eliminates odors by actually creating fresh air. Send \$2.00 for generous sample. OP-112, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN MEAT PACKING PLANT

Eastern location, ideally situated geographically. Adjacent to many growing communities. Excellent opportunity to own. Small rent. Reason: Age, health. BW-119, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

NEW ENGLAND DISTRIBUTION FACILITIES AVAILABLE

Old New England provision firm has facilities available under government inspection, located on R.R. siding, refrigerated and dry storage, canning facilities, also sales. W-114, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

EQUIPMENT WANTED

WANTED: 1000 ton curb presses lard roll, filter press and cooker. Mitts & Merrill Hg. Contact Box EW-36, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

STUFFER and MIXER: A small Pennsylvania sausage maker wants to purchase Randall 100 lb. stuffer or 54 lb. capacity upright hand stuffer and a small mixer with a capacity of 100-200 lb. EW-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Beef killing equipment such as hoists, knocking pen, automatic larder, dropper, cradle, gut cart, head rack. No junk. Write to EW-115, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ONE: 100 to 400 pound capacity spice mixer with sifter. EW-115, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED TO LEASE: Medium or small size B.A.I. packing plant in New England States. BURTON HILL, Hill Packing Company, Topeka, Kansas.

EQUIPMENT FOR SALE

FOR SALE: Send us your inquiries for S/S, Aluminum, Dopp jacketed Kettles; Filter Presses; Curb Presses; Cookers; Lard Rolls; Grinders; Stuffers; Mixers; Cutters; Expellers, etc. We buy your idle equipment and plants.

CONSOLIDATED PRODUCTS CO. INC.
Observer Highway & Bloomfield St., Hoboken, N.J.
New York Telephone BA 7-0600

PLANTS FOR SALE

SMALL DOG-FOOD PLANT and MINK RANCH FOR SALE

About 110 miles from Indianapolis where there is still an abundant supply of horses. Paying from \$5 to \$10 for killers, \$2 to \$3 for crippled and down stock. New plant located on 10 acres of land with small spring-fed lake. Plant has 3 walk-in coolers, walk-in freezer, electric hoist, electric meat hog, grinders, mixer, 3-phase electricity, loading chute, horse corral, and 3 trucks. Beautiful modern 6-room house with spring water to drink plus house trailer for hired man. Steady business now clearing about \$400 a week, could be enlarged. Walk-out proposition, \$20,000 cash and you assume \$11,000 mortgage. Would consider selling half interest. For complete information, write or phone SPRING LAKE MINK RANCH, LaGrange, Kentucky.

FOR SALE OR LEASE

Fully equipped abattoir for sale or lease in county that is 147% above the national average in retail sales. Has \$50,768,000 a year in wholesale sales. Population of 116,000 and rapidly increasing. This business was established 32 years ago, has and can show a volume between \$1,750,000 and \$2,000,000 a year. The plant is complete in every detail. Owner will sell for \$187,500 on easy terms or will lease to qualified experienced party. L. E. "BUD" CASTER, Realtor
P.O. Box 537 Boyes Hot Springs, California
Phone SONOMA 5593

PROCESSING AND SLAUGHTERING PLANT

90 miles from Chicago, near town of 100,000 population. 100 acres good land. House just remodeled at cost of \$12,000. Plant cost \$32,000. FS-100, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE

White tile building, 38 x 58, New walk-in box 20 x 16. New freezer, 7 x 7. Phone Evergreen 4-8553, or Evergreen 6-0449, Brooklyn, N.Y.

EQUIPMENT FOR SALE

FOR SALE

2005 Buffalo Stuffer.....\$675.00
Factory Rebuilt—Perfect Condition—Now in use.
% HP DeVilbuss Air Compressor.....\$150.00
Practically new—For Stuffer.
1 Ton Electric Hoist 220-8 Phase.....\$150.00
'52 International 1 Ton Metro Truck.....\$950.00
Low Mileage—Very good tires.
Ice Cream Freezer Truck.....\$325.00
6 Doors, 4 Cold Hold Plates—Copeland Compressor. One of best bodies built—will hold freezer temperatures on peddler runs 16 to 20 hours. Excellent for Frozen Food Deliveries or temperature can be cut for use as Sausage or other peddler truck. Body mounted on 46 Ford—excellent mechanical shape and tires. Body alone is worth more than asking price of entire truck.

Write Tampa, Florida, P.O. Box 2439 or
phone Tampa 8-0408

FOR SALE

1—241 ANCO Barrel Washer.
1—4002 BOSS Stuffer.
1—Dohm & Nelke Rindmaster Bacon Skinning Machine.
1—Corley-Miller Model MPU Semi-Automatic wrapping machine.

For full information, contact
EAST TENNESSEE PACKING COMPANY
BOX 210, KNOXVILLE, TENNESSEE

FOR SALE: One model 38B Buffalo Silent Cutter, 15 H.P. motor, 3/60/220/440. Extra sets of knives, reasonable price. Reason for selling, production outwore capacity. Contact D. M. Vore, Phone 1901R, Wooster, Ohio.

★ ANDERSON EXPELLERS ★
All Models. Rebuilt, guaranteed.
We Rent Expellers
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FOR SALE: Fastie machine equipped for various sized fasteners. Good working condition. P. O. Box 151, Lincoln, Nebraska.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor

7103—Complete Hog Killing Equipment: less than 9 mos. old, in like new condition. If purchased as a group, entire lot priced at approx. 1/2 cost. Equipment also available separately: DEHAIRER: Baby Boss 231A; GAMBRELLING TABLE, Boss 268; SCALDING TUB, Boss 231, 3 x 5 x 6; LAVATORIES, Boss 268; TRACK SCALE, 20005 cap.; BUDGET HOIST, 10005; UN-SHACKLERS PLATFORM, SPLITTERS PLATFORM, MOTOR, 7 1/2 HP., 220 V. 3 ph.; HOG STICKING & BLEEDING RAIL; DEHAIRING PLATFORM; STICKERS PLATFORM; Boss, steel HOG CHUTE; HOG SHACKLES, Boss 212, single steel hooks; BOILER, 10 HP. tubelens vertical. Write for prices and particulars.

7006—HOG DEHAIRER: Boss 246-B, 10 HP. mtr., less than 2 yrs. old.....\$2000.00

6947—BEEP HOIST: Le. Peill, mdl. #1905-1 double action type, 30' chain, 20005 cap., 68 fpm., 5 HP. gear head mtr., New, never used.....850.00

7080—BAND SAW: Jones-Saw, stainless steel bench, 3 HP. mtr.....675.00

7079—CARCASS SPLITTING SAW: Best & Donovan, with wings & hanging device, counter balance weights, 4 HP. mtr., 475.00

6718—SCRIBE SAW: Best & Donovan, electric, 7 1/2" saw wheel, mdl. RB 1124, with mtr., cable & counterweight.....175.00

6360—CLEAVERS: (15) New Diamonds, Warden, White 201, 13" blade.....ea. 8.00

Sausage Equipment

7102—STUFFER: Buffalo 5002, second, & guaranteed; new piston, new safety ring, re-bored cylinder.....\$1325.00

6639—STUFFER: Buffalo 5002, 5 stuffing cocks, tubes, air control piping, ser. 2665A.....1025.00

6640—STUFFER: Boss 4002, 2 stuffing valves, air control piping, 4005.....950.00

6962—STUFFER: Buffalo, 4005.....875.00

7067—STUFFER: Boss, 2002, reconditioned & guaranteed.....750.00

6950—STUFFER: Globe, 4005.....700.00

6528—STUFFER: Randall, 2002.....600.00

7014—GRINDERS: (2) Buffalo 268B; rebuilt & guaranteed:

1—with new Bowl, Worm Shaft, 25 HP.....975.00

1—with new Worm & shaft, 15 HP.....850.00

5034—SILENT CUTTERS: (2) Buffalo 260-B, 6002 cap., self unloading, less mtr., ea. 950.00

7062—SILENT CUTTER: Buffalo 243-A, 2502 cap., 25 HP. mtr., good running cond., 550.00

7060—MIXER: Buffalo 24A, 10002 cap., new paddle gears, 10 HP. mtr.....835.00

6709—MIXER: Buffalo 23, 5 HP. mtr., 750.00

6527—MIXER: Boss 29, hand tilt, mtr. driven, New stainless steel bowl.....575.00

6538—DOUBLE JOURDAN COOKER: for 42" sticks, 2 Power regulars, 1 HP. mtr., 950.00

7052—SLICER: U.S. 1150-B, shingling cond., 6618—HOY MOLDS: (987) Globe, 266-8, stainless steel spring covers, excel. cond., ea. 675

7103—BACON HANGERS: (2000) 3 prong, stainless steel.....ea. .25

Rendering & Lard

7015—COOKERS: (2) Anco 4'0" x 10' jacketed, 25 HP. mtrs.:

1—3 yrs. old, excellent cond.....\$4250.00

1—1/2 yrs. old, new shaft, valves & roller bearings installed 6 mos. ago.....8750.00

7059—COOKER: French Oil, 4' x 9', with cracking pan, 15 HP. mtr.....1950.00

7060—COOKER: French Oil, 4' x 9', with cracking pan, 15 HP. mtr.....1650.00

8986—HOG: Mitts & Merrill CE type, 40 HP. mtr., new teeth, excel. cond.....2600.00

7066—HYDRAULIC PRESS: Bujak, 150 ton, STEAM PUMP: hydraulic.....450.00

6848—CRACKING GRINDER: Stedman, 15" x 12" opening, 15 HP. mtr., little used.....750.00

Miscellaneous

6633—COMPRESSOR: Frick 10 x 10, 150 HP. mtr., 1802 condensing pressure, 360 rpm, 84.9 ton refrigeration.....\$3975.00

6754—COMPRESSOR: York 6 x 6, 30 HP. mtr. 7021—AMMONIA COMPRESSOR: York, 4 x 4, late type, self-contained, 7 1/2 HP. mtr., 475.00

7104—KETTLES: (3) Groen, 200 gal. 2 1/2 jacketed, 1002 WP.....ea. 450.00

All Offerings Subject to Confirmation and Prior Sale

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

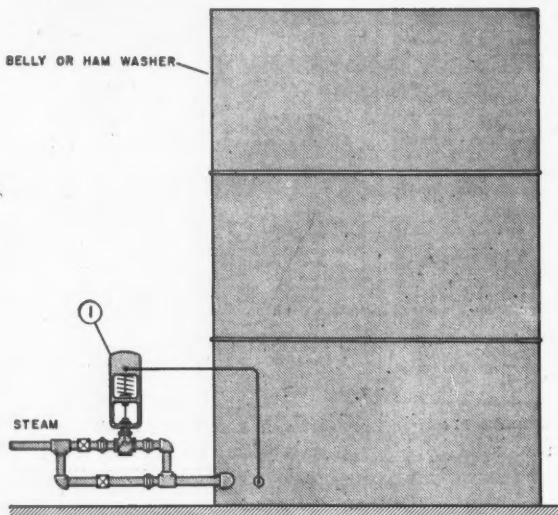
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IT keeps the water temperature just right for Belly, Stomach Casing or Ham Washing. It doesn't need compressed air or electricity for its operation, and once you've installed it you can forget it.

The secret is the Taylor Self-Acting Temperature Controller, directly attached to a valve of the quick opening type. It can be supplied for pipe sizes up to 2". This is one of Taylor's more simple systems, ideal where close control of temperature is not essential.

There are many other control systems designed to help you cut costs and maintain quality in every meat packing operation, from scalding to air conditioning. For full details call your Taylor Field Engineer, or write for **Catalog 500MP**. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada.

Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.

Taylor Instruments

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